

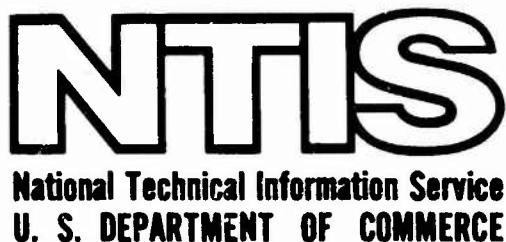
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PRODUCTION GUIDES FOR VEGETABLE ENTREES, SOUPS,  
DESSERTS, PASTRIES AND SALADS DEVELOPED FOR USE  
IN CENTRAL FOOD PREPARATION FACILITIES, FORT LEE,  
INTERIM FACILITY

ARMY NATICK LABORATORIES

SEPTEMBER 1974

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TECHNICAL REPORT

PRODUCTION GUIDES FOR VEGETABLE ENTREES,  
SOUPS, DESSERTS, PASTRIES AND SALADS  
DEVELOPED FOR USE IN  
CENTRAL FOOD PREPARATION FACILITIES  
FORT LEE, INTERIM FACILITY

by

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Donald E. Westcott

September 1974

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Food Engineering Laboratory  
U.S. Army Natick Laboratories  
Natick, Massachusetts 01760

## FOREWORD

This project was initiated at Natick Laboratories in 1970 to study, define and then evaluate a modern food service system at Fort Lewis, Washington. This was accomplished as a result of an on-site survey of Military garrison feeding facilities in the United States conducted in 1969 by the DOD Facilities and Equipment Planning Board. The study was limited to a centralized food preparation facility to supply prepared foods to six dining halls.

A decision was then made as a result of the study to implement Central Food Preparation Systems (CFPS) which include a central food preparation facility (CFPF) and central ware washing at Army installations where applicable. The responsibility for implementation was assigned to the US Army Troop Support Agency (USATSA) Fort Lee, Virginia. US Army Natick Laboratories (USNLABS) was requested to supply technical assistance as required as well as production guides for menu items proposed for use in the Fort Lee interim CFPL.

This report contains production guides for vegetable entrees, soups, desserts, pastries and salads which were developed by the Food Laboratory. The procedures were developed based on using a frozen system as applicable for distribution of prepared food to dining halls.

The following personnel were contributors to this project:

Mrs. Mary V. Klicka	Miss Patricia Prell
Mr. Robert A. Kluter	Mr. Henry Russell
Mrs. Frances Lee	Mr. Justin Toumy
Mrs. Jessie W. McNutt	Mr. Anthony P. Umina

Sincere appreciation is accorded to Mr. Albert Rauch (deceased) for his counsel and advice during the preparation of these production guides.

Special thanks are accorded to Lt. Ardene Nakagawa for her cooperation and assistance during the development of these production guides.

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## **ABSTRACT**

Production guides are given for vegetable entrees, soups, desserts, pastries and salads. The guides are designed for use by the Fort Lee Interim Central Food Preparation Facility. Procedures are described for the preparation of 100 portions of each of the items designated above. These foods were selected from a 21-day menu developed by Fort Lee and Natick Laboratories personnel. Changes in formulation and evaluation of finished products are the result of extensive work. The objective was to make it possible to use institutional type facilities wherever possible. It is recommended that production and reheating procedures be followed closely in order to obtain satisfactory results.

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## INTRODUCTION

The purpose of this report is to provide documents for food preparation procedures for planned Central Food Preparation Facilities (CFPF). The foods were selected from a 21 day menu that was developed through joint efforts between Natick Laboratories and Fort Lee personnel. Although basic information was taken from the Armed Forces Recipe Service, significant changes were made in each item, especially those designed to be frozen until delivery to dining halls for reconstitution. Problems relative to freeze-thaw stability and overall quality were encountered. Each frozen item was evaluated by technical panels initially and at intervals after storage at 0°F (-18°C) for up to 60 days.

The production guides were designed for the preparation of a batch size of 100 portions in order to facilitate changes in multiple proportions during Central Food Preparation. Formulations were reported by volume as well as by weight using pounds for larger quantities such as vegetables and grams for small quantities such as seasonings. Process requirements involving pressure in pounds per square inch (psi) have been converted to Pascals (Pa) in the production guides by use of the following formula:

$$(\text{Gauge Pressure (psi)} + 14.7) \times 6.894 \times 10^3 = \text{Pressure in Pascals (Pa)}$$

Soups were prepared as concentrates (1:1) in order to reduce the weight and volume for easier storage and delivery.

General directions for the production of sweet dough were developed. Procedures for the preparation of refrigerated foods such as salads were developed. Adjustments may have to be made during actual production at Fort Lee in order to accommodate new equipment and preparation facilities. However, such changes should be sent to the Program Manager for CFPF, US Army Natick Laboratories, Natick, MA 01760, so that amended guides may be published.

## General Directions for Bakery Items

### Bread and Roll Mix

1. Add contents of yeast packets contained in each number 10 can of Bread and Roll mix to required amount of warm water ( $110^{\circ}\text{F}$ ) ( $43.3^{\circ}\text{C}$ ). Allow the yeast to soak 4 minutes, then stir until dissolved (if yeast packets are not furnished, use active dry or compressed yeast). Place the yeast suspension in a mixing bowl and add the bread and roll mix. Using a dough hook, mix on low speed until a dough is formed. Mix on medium speed until dough completely cleans the bowl.
2. Remove the dough from the mixing bowl to a table dusted with bread flour. Wash and grease the mixing bowl. Replace dough in the greased bowl, cover bowl with damp cloth or paper and allow to ferment at  $80^{\circ}\text{F}$  ( $26.7^{\circ}\text{C}$ ) for approximately 1 hour (until double in bulk). After fermentation, turn out dough onto a floured table.
3. Divide dough into 3 lb pieces (1.36 kg), round up and let rest 10 to 20 minutes. Roll each piece into a long rope. Cut into pieces weighing  $1\frac{1}{2}$  ozs (42.5 g) about 1 inch thick (2.5 cm).
4. Follow production guides for make-up of specific style rolls.
5. After baking and cooling, pack finished rolls on clean sheet pans or plastic lined cartons and deliver.

### Cakes

For all cakes to be produced from canned mixes, the following directions apply:

1. Place contents of number 10 cans of cake mixes into a mixing bowl, including soda from the packets. Mix 3 minutes on low speed with a paddle to fully incorporate the soda.
2. Add  $\frac{1}{2}$  amount of water.  
Mix 1 minute on low, scrape bowl.  
Mix 2 minutes on medium.  
  
Add remaining water.  
Mix 1 minute on low, scrape bowl.  
Mix 2 minutes on medium.
3. Scale approximately 7 lb 4 oz (3.29 kg) batter into each greased pan.
4. Bake at  $365^{\circ}\text{F}$  ( $185^{\circ}\text{C}$ ) for approximately 35 minutes. Allow to cool before icing.

For all cakes to be iced, the following directions apply:

1. Cooled cakes can be turned onto heavy cardboard mats before being iced if sheet pans are needed for other purposes.
2. Allow the icing to become firm before attempting to slide the cake into a polyethylene bag. If a very soft icing is used, a paper collar can be used around the sides of the cake such that the plastic bag will not touch the top of the cake.

Sweet Dough

1. Add contents of yeast packets contained in each number 10 can of Sweet Dough Mix to required amount of warm water ( $110^{\circ}\text{F}$ ) ( $43.3^{\circ}\text{C}$ ). Allow the yeast to soak 4 minutes, then stir until dissolved (if yeast packets are not furnished, use active dry or compressed yeast). Place the Sweet Dough Mix into a mixing bowl. Add the rehydrated yeast suspension. Using a dough hook, mix on low speed until a dough is formed. Mix on medium speed to full development (approximately 10 minutes).
2. Remove the dough from the mixing bowl to a table dusted with bread flour. Wash and grease the mixing bowl. Round up dough, dusting with flour, if necessary. Replace dough in the greased bowl, cover bowl with damp cloth or paper and allow to ferment at  $80^{\circ}\text{F}$  ( $26.7^{\circ}\text{C}$ ) for approximately  $1\frac{1}{2}$  hours or until double in bulk. After fermentation, turn out dough onto a floured table. Divide and make up as desired.

Cookies

1. When following Recipe Service Card, substitute pastry flour for the amount of hard wheat flour required.
2. To store cooled cookies, stack on edge in clean sheet pans and inclose in polyethylene bags. Plastic lined boxes can be used if sheet pans are not available. Keep at room temperature.
3. Drop cookies can be deposited on sheet pans by pastry bag. If a cookie depositer is used, the stiffness of the dough can be controlled by adjusting the amount of water in the formula.

Pies

1. Use the recipe for pie crust as given in the production guide.
2. When following Recipe Service Cards for pie filling, substitute a freeze-thaw stable starch, such as Col-Flo-67 for the required amount of cornstarch.

3. Filling should be at room temperature before pouring into unbaked pie shells, otherwise the crust will become soggy.
4. Seal the crust by brushing the bottom rim with beaten egg.
5. Bake pies at 425°F (218.3°C) approximately 45 minutes. Brush with egg wash just before removing pies from oven in order to brown the crust. Cool, then freeze. Let thaw at room temperature.

**CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS**

**INGREDIENT STANDARDS**

- Requisition by Federal Stock Number; Identify Variety, Grade, Size (product and container as applicable, see page 5).

**INGREDIENT STORAGE**

- All vegetables -  $35^{\circ}\text{F} + 2^{\circ}\text{F}$  (Max.  $40^{\circ}\text{F}$ ) ( $1.7^{\circ}\text{C} \pm 1.1^{\circ}\text{C}$  - Max.  $4.4^{\circ}\text{C}$ ), relative humidity approximately 90%. Product should be checked for condition prior to and during storage. Deteriorated and spoiled material should be removed. Ripening of tomatoes may be necessary in some instances, requiring holding at higher temperatures ( $65^{\circ}\text{F}$ ) ( $18.3^{\circ}\text{C}$ ) to ( $70^{\circ}\text{F}$ ) ( $21.1^{\circ}\text{C}$ ). Turnover time, 10 days maximum.

**INGREDIENT PREPARATION**

- Leafy Vegetables (as lettuce) - Require hand trimming to remove damaged and deteriorated leaves, root and core material, washing, draining, cutting (mechanical), antioxidant dipping, and centrifuging. For salads requiring a leaf base, head lettuce must be broken from core to provide whole leaves or large pieces. Core with knife.
- Romaine and Endive - Require processing similar to lettuce.
- Cabbage - Requires trimming, coring, washing, shredding, antioxidant dipping and centrifuging. For products requiring whole leaves, the leaves must be removed from head after removing core and washing. For buttered cabbage, the cabbage must be cut into wedges after removing core and washing.
- Carrots - Require washing, trimming to remove tops and bottoms (approximately  $\frac{1}{4}$  inch -  $6.4\text{ mm}$ ), slicing into 3 ( $76.2\text{ mm}$ ) to 4 inch ( $101.6\text{ mm}$ ) pieces, peeling (lye peeler), washing (removal of excess lye), trimming to remove defects, and cutting or shredding.

**CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS**

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**INGREDIENT PREPARATION (cont.) - Corn** - No preparation required at Central Preparation Facility for corn on-the-cob.

- Celery - Requires cutting off celery butt (approximately  $\frac{1}{4}$  inch - 6.4 mm), trimming to remove damaged, deteriorated material and leaves, washing, cutting, antioxidant dipping and centrifuging. Pressure spray desirable for efficient washing.
- Eggplant - Requires trimming, washing, slicing, antioxidant dipping and draining.
- Hubbard Squash - Requires washing, draining, removal of stem end (approximately  $\frac{1}{4}$  inch below stem), cutting in half, scraping to remove seeds, and cutting into  $\frac{1}{2}$  ounce pieces.
- Green Onions - Require washing, trimming and cutting, antioxidant dipping, and centrifuging.
- Onions, dry - Require removal of skins, washing, trimming and cutting, antioxidant dipping and centrifuging.
- Peppers, Sweet Green - Require washing, trimming to remove damaged and deteriorated material, stems, core, seeds and pithy material, cutting, antioxidant dipping and centrifuging.
- Parsley - No preparation at Central Preparation Facility, except cutting.
- Potatoes, White (Other than Baked Potatoes) - Require washing, draining, peeling (lye peeler), washing (removal of excess lye), trimming to remove eyes, defects and excess skin, antioxidant dipping (see page 14, Use of Antioxidant Solution with Peeled Raw White Potatoes) after cutting, and draining.

CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)

INGREDIENT PREPARATION (cont ) -Radishes - Require washing, trimming, slicing, antioxidant dipping and centrifuging.

-NOTES:

Sequence of processing steps is as indicated above for each item.

Centrifuging of each vegetable separately is recommended because of different times needed to remove excess moisture. Times and speed (rpm) will need to be determined prior to beginning operations (approximately 2 to 6 minutes).

All vegetables (with the exception of potatoes), as indicated in the appropriate step sequence under ingredient preparation, are to be dipped in antioxidant solution and drained well (or centrifuged dry) prior to bagging and shipping. The antioxidant solution is to be prepared using Antioxidant Compound, Food Service, 1 ounce (28.4 g) dissolved in 3 gallons (11.4 L) cold (35°F to 40°F - 1.9°C to 4.4°C) water.

The use of antioxidant solution with peeled and cut raw white potatoes is given under a separate guide on page

Where differences may occur in terms of particle sizes or antioxidant treatment, this guide for the Central Preparation of Fresh Vegetables for Salads and Other Products takes precedent over specific product Production Guides.

CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)

FORMULATION & PACKAGING

- Weigh or measure the prepared vegetables into polyethylene bags or pans in accordance with formulations as directed in Production Guides.

Remove excess air by gently pressing bags with hands before closing with twist tie. Close bags with twist ties, attach tag or label showing:

<u>If a Salad:</u>	<u>If a Vegetable for further Processing:</u>
Name of Salad	Name and Style of Vegetable
Date Prepared	Specific Production Guide Use
Number of Portions	Date Prepared
Expiration Date	Weight or Specific Vegetable
	Expiration Date

Type and size of bag for Salads. Flat - 16 inch (.4 m) wide by 24 inch (.6 m) long - 2 mil thick - Low Density Polyethylene.

Bagged products must be carefully handled to avoid crushing leafy vegetables.

- $35^{\circ}\text{F} \pm 2^{\circ}\text{F}$  - (maximum  $40^{\circ}\text{F}$ ) ( $1.7^{\circ}\text{C} \pm 1.1^{\circ}\text{C}$  - maximum  $4.4^{\circ}\text{C}$ ). Stack bags on sides in single layers to avoid crushing.

DISTRIBUTION OF VEGETABLES  
TO CENTRAL FOOD PREPARATION  
COOKING AREA

- Keep vegetables cool ( $40^{\circ}\text{F} - 4.4^{\circ}\text{C}$ ). Distribute on schedule so that vegetables are further processed within 24 hours of preparation.

DISTRIBUTION TO DINING HALLS

- If a chill item, keep product cool ( $40^{\circ}\text{F} - 4.4^{\circ}\text{C}$ ). Distribute on schedule so that product is consumed within 4 days of preparation date.

If a frozen item, keep product at  $0^{\circ}\text{F}$  ( $-18^{\circ}\text{C}$ ) and distribute on schedule so that product is consumed within 30 days of preparation date.

**CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)**

**HANDLING & SERVING**

- Products are to be handled and served at dining halls according to Production Guides. Salads are to be kept in chill environment (40°F - 44°C) prior to serving. Add salad dressings when served.

CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)

VEGETABLE PARTICLE SIZES

- Lettuce
  - Lettuce, leaves - whole leaf
  - Lettuce, coarsely cut - 1 inch to 3 inch (25.4 mm to 76.2 mm)
- Romaine
  - Romaine, coarsely cut - 1 inch to 3 inch (25.4 mm to 76.2 mm)
- Endive
  - Endive, coarsely cut - 1 inch to 3 inch (25.4 mm to 76.2 mm)
- Cabbage
  - Cabbage, shredded - 1/8 inch (3.2 mm)
  - Cabbage, leaves - whole leaf
  - Cabbage, coarsely cut - wedges 1 to 3 inches on each side (25.4 mm to 76.2 mm)
- Carrots
  - Carrots, shredded - 1/8 inch (3.2 mm)
  - Carrots, sliced medium -  $\frac{1}{4}$  inch (6.4 mm)
  - Carrots, sliced thick -  $\frac{1}{2}$  inch (12.7 mm)
  - Carrots, short strips - 2 inches by 3/8 inch (50.8 mm by 9.6 mm)
  - Carrots, medium strips - 4 inches by  $\frac{1}{2}$  inch (101.6 mm by 12.7 mm)
- Celery
  - Celery, diced -  $\frac{1}{8}$  inch (6.4 mm)
  - Celery, sliced -  $\frac{1}{4}$  inch (6.4 mm)
  - Celery, strips - 4 inches by  $\frac{1}{2}$  inch (101.6 mm by 12.7 mm)
  - Celery, pieces - 1 inch (25.4 mm) slices
  - Celery, finely chopped - 1/8 inch (3.2 mm)
- Cucumbers
- Eggplant
- Corn
- Onions, Green

CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)

VEGETABLE PARTICLE SIZES (cont.)

Onions, Dry	- Onions, Dry, sliced - 1/8 inch (3.2 mm)
Parsley	- Parsley, Fresh, finely chopped - 1/8 inch (3.2 mm)
Peppers, Sweet, Green	- Peppers, Sweet, Green, diced - $\frac{1}{8}$ inch (6.4 mm) - Peppers, Sweet, Green, finely chopped - 1/8 inch (3.2 mm)
Potatoes, White, Baking	- Potatoes, White, Baking
Potatoes, White	- Potatoes, White, sliced - $\frac{1}{8}$ inch (6.4 mm) Potatoes, White, diced - $\frac{1}{2}$ inch (12.7 mm) Potatoes, White, pieces - $2\frac{1}{2} + \frac{1}{2}$ ounce (70.9 g + 14.2 g) Potatoes, White, quartered - $1\frac{1}{2} \times 1\frac{1}{2} \times 1$ inch thick (38.1 mm x 38.1 mm x 25.4 mm)
Radishes	- Radishes, sliced - 1/8 inch (3.2 mm) Radishes, whole - whole, trimmed
Squash, Hubbard	- Squash, Hubbard, pieces - $4\frac{1}{2}$ ounce (128 g)
Tomatoes	- Tomatoes, whole

CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)

INGREDIENT STANDARDS IDENTIFY

<u>Item</u>	<u>Type/Grade/Size</u>	<u>Federal Stock No.</u>
Lettuce	Iceberg or Big Boston, U.S. No. 1	8915-117-3358
Romaine	U.S. No. 1	8915-274-3829
Endive	U.S. No. 1	8915-127-8904
Cabbage	U.S. No. 1	8915-616-0194
Carrots	U.S. No. 1 - Topped	8915-634-2437
Celery	Pascal, washed, U.S. No. 1	8915-252-3783
Cucumbers	U.S. Fancy or U.S. No. 1	8915-252-3788
Corn	U.S. Fancy or U.S. No. 1	8915-252-5955
Onions, Green	U.S. No. 1, Med. Size	8915-127-7999
Onions, Dry	U.S. No. 1	8915-616-0199 or 8915-616-0200
Parsley	U.S. No. 1	8915-127-8922
Eggplant	U.S. Fancy or U.S. No. 1 4 to 5 inch (101.6 mm to 127 mm) diameter	8915-127-7983

CENTRAL PREPARATION OF FRESH VEGETABLES FOR SALADS AND OTHER PRODUCTS (cont.)

INGREDIENT STANDARDS IDENTITY

<u>Item</u>	<u>Type/Grade/Size</u>	<u>Federal Stock No.</u>
Peppers, Sweet, Green	U.S. No. 1, 2½ inch (63.5 mm) minimum diameter	8915-127-8006
Potatoes, White, Baking	U.S. No. 1, 8 to 12 ounce (226.8 g to 340.2 g)	8915-252-8245
Potatoes, White	U.S. No. 1, 2 inch (50.8 mm) minimum diameter	8915-616-0220
Radishes	Red, Topped, Medium or Small, U.S. No. 1	8915-616-0027
Squash	Rhubard, U.S. No. 1	8915-584-2798
Tomatoes	U.S. No. 1, 2½ inch (63.5 mm) minimum diameter	8915-582-4059

USE OF ANTIOXIDANT SOLUTION WITH PEELED RAW WHITE POTATOES

All peeled and trimmed raw white potatoes prepared by the Central Preparation Facility are to be dipped in antioxidant solution for up to 4 minutes and drained well prior to bagging and shipping. The antioxidant solution is to be used after cutting potatoes to required sizes indicated by the Production Guides.

The antioxidant solution is to be prepared using Antioxidant Compound, Food Service, 1½ oz (42 g) dissolved in 3 gallons (11.4 L) cold water (35°F to 40°F - 1.7°C to 4.4°C).

The use of this antioxidant solution applies to the following potato product Production Guides:

<u>Production Guide</u>	<u>Page Number</u>
Buttered Potatoes	70
Cottage Fried Potatoes	71
French Baked Potatoes	73
Hot Potato Salad	75
Lyonaise Potatoes	77
O'Brien Potatoes	79
Oven Browned Potatoes	81
Potatoes Au Gratin	82
Parley Buttered Potatoes	84
Rissole Potatoes	85
Scalloped Potatoes	86
Potato Salad	129

Pealed, trimmed and cut raw white potatoes required by other production guides (involving meat products, etc.) are also to be dipped in antioxidant solution and drained as above.

BEEF NOODLE SOUP CONCENTRATE (1:1)

P-1-2-CFFF

**Yield:** 100 Portions ( $\frac{1}{4}$  Cartons)  
**Pan Size:**  $\frac{1}{2}$  Gallon Cartons (1.9 L)

Ingredients	Weights	Measures	Method
Beef Soup and Gravy Base	1 lb 8 oz	680 g	
Water, boiling		3 gal	
Carrots, fresh, chopped (1/8 in - 3.2 mm)	1 lb	454 g	
Celery, fresh, diced, ( $\frac{1}{4}$ in - 6.4 mm)	1 lb	454 g	
Onions, dehydrated, chopped	2 oz	56.7 g	
Bay leaves		3 leaves	
Noodles	1 lb	454 g	1. Combine beef soup and gravy base, carrots, celery, onions, bay leaves, and water in steam jacketed kettle. Stir well.
Pepper, black		1.2 g	2. Bring to a boil and simmer 15 minutes.
Salt	1 oz	28.4 g	3. Strain, discard celery, onions, carrots and bay leaves; reserve broth for Step 4.
			4. Bring broth to a boil in steam jacketed kettle. Add noodles, pepper and salt. Simmer, stirring frequently, about 15 minutes or until noodles are tender. More water may be added if necessary to result in a final yield of 3-1/8 gallons (11.8 L) of soup concentrate.
			5. Chill soup concentrate down to 40°F (4.4°C) and fill using Pure-Pak machine. Pack $\frac{1}{2}$ gallons (1.9 L) soup concentrate per carton. Seal cartons and tag with date of production. Each carton contains sufficient concentrate for 16 portions of Beef Noodle Soup.
			6. Place soup concentrate in chill room at 34°F (1.1°C) to 36°F (2.2°C).

### BEEF NOODLE SOUP CONCENTRATE (1:1) (cont.)

**NOTE:** 1. For highest quality it is recommended that the Beef Noodle Soup Concentrate be distributed and consumed within 24 hours of preparation. The Beef Noodle Soup Concentrate is not to be used later than 4 days after production.

2. Optionally in Step 5 above, the soup concentrate may be filled at 160°F (71.1°C) - 170°F (76.7°C) into cartons; and then the individual  $\frac{1}{2}$  gallon (1.9 L) cartons may be chilled to 40°F (4.4°C) in a cooling tunnel.

#### DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production for Beef Noodle Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, add 3-1/8 gallons (11.8 L) of water to 3-1/8 gallons (11.8 L) of concentrate in Truion steam jacketed kettle. Stir well and heat to 165°F (73.9°C), approximately 10 minutes. Place in serving pot on steam table. This will yield 100 portions ( $\frac{1}{2}$  gallons - 23.7 L).

Each portion - 1 Cup (237 ml)

CHICKEN NOODLE SOUP CONCENTRATE (1:1)

P-2-1-CFFF

Yield: 100 Portions (6 $\frac{1}{2}$ cartons) Pan Size: $\frac{1}{2}$ Gallon Carton (1.9 L)		Weights		Measures		Each Portion: 1 Cup (237 ml)
Ingredients						
Chicken Soup and Gravy Base	1 lb 8 oz	680 g	3 gal	11.4 L		
Water, boiling						
Celery, fresh, leaves, stalks, large pieces	4 lb	1816 g				
Onions, dehydrated, chopped	1 lb	454 g				
Noodles	1 lb	454 g				
Pepper, black	2 oz	1.2 g 56.8 g				
Salt						

						1. Combine chicken soup and gravy base, water, celery and onions in steam jacketed kettle.
						2. Bring to a boil and simmer 15 min.
						3. Strain; discard celery and onions; reserve broth for Step 4.
						4. Bring broth to a boil in steam jacketed kettle. Add noodles, pepper, and salt. Simmer, stirring frequently, about 15 minutes or until noodles are tender. More water may be added if necessary to result in a final yield of 3-1/8 gallons (11.8 L) of soup concentrate.
						5. Chill soup concentrate down to 40°F and fill using Pure-Pak machine. Pack $\frac{1}{2}$ gallon (1.9 L) soup concentrate per carton. Seal cartons and tag with date of production. Each carton contains sufficient concentrate for 16 portions of Chicken Noodle Soup.
						6. Place soup concentrate in chill room at 34°F (1.1°C) to 36°F (2.2°C).

**NOTE:**

- For highest quality it is recommended that the Chicken Noodle Soup Concentrate be distributed and consumed within 24 hours of preparation. The Chicken Noodle Soup Concentrate is not to be used later than 4 days after production.
- Optionally in Step 5 above, the soup concentrate may be filled at 160°F (71.1°C) - 170°F (76.7°C) into cartons; and then the individual  $\frac{1}{2}$  gallon cartons (1.9 L) may be chilled to 40°F in a cooling tunnel.

Continued

**CHICKEN NOODLE SOUP CONCENTRATE (1:1) (cont.)**

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production for Chicken Noodle Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, add 3-1/8 Gallons (11.8 L) of water to 3-1/8 gallons (11.8 L) concentrate in Truunion steam jacketed kettle. Stir well and heat to 165°F (73.9°C), approximately 10 minutes. Place in serving pot on steam table. This will yield 100 portions (6 $\frac{1}{2}$  gallons - 23.7 L).

Each portion - 1 Cup (237 mL)

## CREAM OF MUSHROOM SOUP (CANNED CONDENSED)

Yield: 100 Portions ( $\frac{1}{4}$ gallons - 23.7 L)					Each Portion: 1 Cup (237 mL)
Ingredients	Weights		Measures		Method
Soup, condensed, cream of mushroom Milk, fresh, whole	31 lb 4 oz	14187 g	10 No 3 cyl cn $\frac{1}{2}$ gal	5.7 L	1. Distribute condensed soup and milk to Dining Facility.

## DINING FACILITY INSTRUCTIONS:

Place 10 cans (No 3 cyl) of condensed soup in Trunion steam jacketed kettle. Add  $1\frac{1}{2}$  gallons (5.7 L) of water and mix well. Heat to boiling ( $212^{\circ}\text{F}$  -  $100^{\circ}\text{C}$ ), stirring occasionally. Add  $1\frac{1}{2}$  gallons (5.7 L) of fresh whole milk. Continue heating to  $165^{\circ}\text{F}$  ( $73.9^{\circ}\text{C}$ ). Place in serving pot on steam table. This will yield 100 portions ( $\frac{1}{4}$  gallons - 23.7 L).

Each portion - 1 Cup (237 mL)

**CREAM OF TOMATO SOUP CONCENTRATE (1:1)**

**Yield:** 100 Portions (6 $\frac{1}{4}$  cartons)  
**Pan Size:**  $\frac{1}{4}$  gallon cartons (1.9 L)

Ingredients	Weights	Measure B	Method
Butter or margarine	3 lb	1362 g	1. Place butter or margarine in steam jacketed kettle and heat until it melts.
Flour, wheat, hard, sifted	2 lb	908 g	2. Add flour to melted butter or margarine, blend and cook about 5 minutes. Stir occasionally until thickened.

**Tomato paste, canned, medium concentrate, (28%-32% tomato solids)**

**Water**

**Sugar, granulated**

**Bay leaves, crumbled**

**Cloves, ground**

**Salt**

**Pepper, black**

7 lb 8 oz	3405 g	3 $\frac{1}{4}$ qt 4 No 2 $\frac{1}{2}$ cн	3.1 L	3. Add tomato paste, water, sugar, bay leaves, cloves, salt and pepper. Heat to 165°F (73.9°C), approximately 15 minutes, while stirring in order to avoid scorching. More water may be added if necessary to result in a final yield of 3-1/8 gallons (11.8 L) soup concentrate.
		1-9/16 gal	5.9 L	
		2 leaves		
		1.2 g		
		85 g		
		14.2 g		

4. Chill soup concentrate down to 40°F (4.4°C) and fill using Pure-Pak machine. Pack  $\frac{1}{2}$  gallon (1.9 L) soup concentrate per carton. Seal cartons and tag with date of production. Each carton contains sufficient concentrate for 16 portions of Cream of Tomato Soup.
5. Place soup concentrate in chill room at 34°F (1.1°C) to 36°F (2.2°C).

Continued

CREAM OF TOMATO SOUP CONCENTRATE (1:1) (cont.)

**NOTE:** 1. For highest quality it is recommended that the Cream of Tomato Soup Concentrate be distributed and consumed within 24 hours of preparation. The Cream of Tomato Soup Concentrate is not to be used later than 4 days after production.

2. Optionally in Step 4 above, the soup concentrate may be filled at 160°F (71.1°C) - 165°F (76.7°C) into cartons; and then the individual  $\frac{1}{2}$  gallon (1.9 L) cartons may be chilled to 40°F (4.4°C) in a cooling tunnel.

3. For each 100 portions of Cream of Tomato Soup, 6-1/4 cartons of soup concentrate and 2 $\frac{1}{2}$  lb (1135 g) of instantized nonfat dry milk must be shipped to Dining Facility.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production for Cream of Tomato Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, dissolve 2 $\frac{1}{2}$  lb (1135 g) of instantized nonfat dry milk in 11 $\frac{1}{2}$  qt (10.9 L) of water to result in 3-1/8 gallons (11.8 L) of nonfat milk solution. Add 3-1/8 gallons (11.8 L) of soup concentrate to 3-1/8 gallons (11.8 L) of nonfat milk solution in TruFon steam jacketed kettle. Stir well, and heat with occasional stirring to 165°F (73.9°C), approximately 10 minutes. DO NOT BOIL. This will yield 100 portions (6 $\frac{1}{4}$  gallons - 23.7 L).

Each portion - 1 Cup (237 ml)

PEA SOUP

Yield: 100 Portions (6 $\frac{1}{2}$ gallons - 23.7 L)				Each Portion: 1 Cup (237 mL)
Ingredients	Weights	Measures	Method	
Soup, dehydrated, green pea	8 lb	3632 g 4 No 3 cyl cn	1. Distribute to dining facility.	

DINING FACILITY INSTRUCTIONS:

Add 6 gallons (22.7 L) of water to Trunion steam jacketed kettle and heat to boil. Stir 8 lb (3632 g) of dehydrated green pea soup into boiling water. Continue stirring until smooth. Reheat to boil and simmer 5 minutes, stirring frequently. Place in serving pot on steam table. This will yield 100 portions (6 $\frac{1}{2}$  gallons - 23.7 L).

Each Portion - 1 Cup (237 mL)

**TURKEY RICE SOUP CONCENTRATE (1:1)**

P-2-2-OFFF

**Yield:** 100 Portions (6 $\frac{1}{4}$  cartons)  
**Pan Size:**  $\frac{1}{2}$  Gallon Carton (1.9 L)

**Each Portion: 1 Cup (237 ml)**

Ingredients	Weights	Measures	Method
Chicken soup and gravy base	1 lb 8 oz	680 g	1. Combine chicken soup and gravy base, water, celery and onions in steam jacketed kettle.
Water, boiling		3 gal	2. Bring to a boil and simmer 15 minutes.
Celery, fresh, leaves, stalks, large pieces	4 lb	1816 g	3. Strain; discard celery and onions; reserve broth for Step 4.
Onions, dehydrated, chopped	1 lb	454 g	
Rice	2 lb	908 g	4. Bring broth to a boil in steam jacketed kettle. Add rice, pepper and salt. Simmer, stirring frequently, about 15 minutes or until rice is tender. More water may be added if necessary to result in a final yield of 3-1/8 gallons (11.8 L) of soup concentrate.
Pepper, black	2 oz	1.2 g	5. Chill soup concentrate down to 40°F (4.4°C) and fill using Pure-Pak machine. Pack $\frac{1}{2}$ gallon (1.9 L) soup concentrate per carton. Seal cartons and tag with date of production. Each carton contains sufficient concentrate for 16 portions of Turkey Rice Soup.
Salt		56.8 g	6. Place soup concentrate in chill room at 34°F (1.1°C) to 36°F (2.2°C).

**NOTE:** 1. For highest quality it is recommended that the Turkey Rice Soup Concentrate be distributed and consumed within 24 hours of preparation. The Turkey Rice Soup Concentrate is not to be used later than 4 days after production.

2. Optionally in Step 5 above, the soup concentrate may be filled at 160°F -170°F (71.1°C - 76.7°C) into cartons; and then the individual  $\frac{1}{2}$  gallon (1.9 L) cartons may be chilled to 40°F (4.4°C) in a cooling tunnel.

Continued

TURKEY RICE SOUP CONCENTRATE (1:1) (cont)

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production for Turkey Rice Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, add 3-1/8 gallons (11.8 L) of water to 3-1/8 gallons (11.8 L) of concentrate in Truunion steam jacketed kettle. Stir well and heat to 165°F (73.9°C), approximately 10 minutes. Place in serving pot on steam table. This will yield 100 portions (6<sup>1</sup>/<sub>2</sub> gallons - 23.7 L).

Each portion - 1 Cup (237 ml)

TOMATO VEGETABLE SOUP CONCENTRATE (1:1)

P-7-1-CPPF

Ingredients	Weights			Measures			Method
	12 lb	12 oz	5788.5 g	2 No 10 oz 1½ qt	1.2 L	1. Heat tomatoes and water to boil in steam jacketed kettle.	
Tomatoes, canned						2. Add onions and beef soup and gravy base to boiling mixture of tomatoes and water. Stir well to dissolve the beef soup and gravy base.	
Water						3. Add remaining ingredients. Stir and bring to a boil. Cover and sim- mer 40 minutes or until vegetables are tender. Stir occasionally.	
Beef soup and gravy base	1 lb 4 oz		567.5 g			More water may be added if necessary to result in a final yield of 3-1/8 gallons (11.8 L) soup concentrate.	
Onions, dehydrated	4 oz		113.6 g			4. Chill soup concentrate down to 40°F (4.4°C) and fill using Pure-Pak ma- chine. Pack $\frac{1}{2}$ gallon (1.9 L) soup concentrate per carton. Seal car- tons and tag with date of production. Each carton contains sufficient con- centrate for 16 portions of Tomato Vegetable Soup.	
Carrots, fresh, diced ( $\frac{1}{4}$ in - 6.4 mm)	2 lb		908 g				
Celery, fresh, diced ( $\frac{1}{4}$ in - 6.4 mm)	2 lb		908 g				
Potatoes, white, fresh diced ( $\frac{1}{4}$ in - 6.4 mm)	3 lb		1362 g				
Cabbage, fresh, chop- ped ( $\frac{1}{4}$ in - 6.4 mm)	2 lb		908 g				
Peppers, sweet, fresh, finely chopped (1/8 inch - 3.2 mm)	8 oz		227.2 g				
Salt	3 oz		85.2 g				
Pepper, black			4.7 g				

NOTE: 1. For highest quality it is recommended that the Tomato Vegetable Soup Concentrate be distributed and consumed within 24 hours of preparation. The Tomato Vegetable Soup Concentrate is not to be used later than 4 days after preparation.

2. Optionally in Step 4 above, the soup concentrate may be filled at 160°F - 170°F (71.1°C - 76.7°C)  
into cartons; and then the individual  $\frac{1}{2}$  gallon cartons (1.9 L) may be chilled to 40°F (4.4°C) in  
a cooling tunnel.

Continued

TOMATO VEGETABLE SOUP CONCENTRATE (1:1) (cont.)

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production for Tomato Vegetable Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, add 3-1/8 gallons (11.8 L) of water to 3-1/8 gallons (11.8 L) of concentrate in Truunion steam jacketed kettle. Stir well and heat to 165°F (73.9°C), approximately 1C minutes. Place in serving pot on steam table. This will yield 100 portions ( $\frac{61}{4}$  gallons - 23.7 L).

Each portion - 1 Cup (237 ml)

TOMATO VEGETABLE NOODLE SOUP CONCENTRATE (1:1)

P-7-2-CPPF

Ingredients	Weights	Measures	Method
Tomatoes, canned Water	12 lb 12 oz	5788.5 g 1 $\frac{1}{4}$ qt	1.2 L
Beef soup and gravy base	1 lb 4 oz	567.5 g	1. Heat tomatoes and water to boil in steam jacketed kettle.
Onions, dehydrated, chopped	4 oz	113.6 g	2. Add onions and beef soup and gravy base to boiling mixture of tomatoes and water. Stir well to dissolve the beef soup and gravy base.
Carrots, fresh, diced (1 in - 6.4 mm)	2 lb	908 g	3. Add vegetables, salt and pepper. Stir and bring to a boil. Cover and simmer 25 minutes. Stir occasionally.
Celery, fresh, diced (1 in - 6.4 mm)	2 lb	908 g	
Potatoes, white, fresh diced ( $\frac{1}{8}$ in - 6.4 mm)	3 lb	1362 g	
Cabbage, fresh, chopped (1 in - 6.4 mm)	2 lb	908 g	
Peppers, sweet, fresh finely chopped (1/8 in 3.2 mm)	8 oz	227.2 g	
Salt	3 oz	85.2 g	
Pepper, black		4.7 g	
Noodles	1 lb	454 g	4. Add noodles to boiling soup. Simmer, stirring frequently until noodles and vegetables are tender, about 15 minutes. More water may be added if necessary to result in a final yield of 3-1/8 gal (11.8 L) soup concentrate.

Continued

TOMATO VEGETABLE NOODLE SOUP CONCENTRATE (1:1) (cont.)

Ingredients	Weights	Measures	Method
			<p>5. Chill soup concentrate down to 40°F (4.4°C) and fill using Pure-Pak machine. Pack <math>\frac{1}{2}</math> gal (1.9 L) soup concentrate per carton. Seal cartons and tag with date of production. Each carton contains sufficient concentrate for 16 portions of Tomato Vegetable Noodle Soup.</p> <p>6. Place soup concentrate in chill room at 34°F (1.1°C) to 36°F (2.2°C).</p>

28 NOTE: 1. For highest quality it is recommended that the Tomato Vegetable Noodle Soup concentrate be distributed and consumed within 24 hours of preparation. The Tomato Vegetable Noodle Soup concentrate is not to be used later than 4 days after production.

2. Optionally in Step 5 above, the soup concentrate may be filled at 160°F (71.1°C) to 170°F (76.7°C) into cartons; and then the individual  $\frac{1}{2}$  gallon cartons (1.9 L) may be chilled to 40°F (4.4°C) in a cooling tunnel.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production for Tomato Vegetable Noodle Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, add 3-1/8 gallons (11.8 L) of water to 3-1/8 gallons (11.8 L) of concentrate in Truion steam-jacketed kettle. Stir well and heat to 165°F (73.9°C), approximately 10 minutes. Place in serving pot on steam table. This will yield 100 portions ( $\frac{1}{2}$  gallons - 23.7 L).

Each portion - 1 Cup (237 ml)

## VEGETABLE SOUP CONCENTRATE (1:1)

P-7-CPPF

Yield: 100 Portions (64 cartons)				Pan Size: 1/2 gallon cartons (1.9 L)				Each Portion: 1 Cup (237 ml.)			
Ingredients	Weights	Measures	Method	Weights	Measures	Method					
Tomatoes, canned Water	12 lb 12 oz 1 qt	5788.5 g 1.2 L	1. Heat tomatoes and water to boil in steam jacketed kettle.								
Beef soup and gravy base	1 lb 4 oz	567.5 g	2. Add onions and beef soup and gravy base to boiling mixture of tomatoes and water. Stir well to dissolve the beef soup and gravy base.								
Onions, dehydrated, chopped	4 oz	113.6 g									
Carrots, fresh, diced (1/4 inch - 6.4 mm)	2 lb	908 g	3. Add remaining ingredients. Stir and bring to a boil. Cover and simmer 40 minutes or until vegetables are tender. Stir occasionally. More water may be added if necessary to result in a final yield of 3-1/8 gallons (11.8 L) soup concentrate.								
Celery, fresh, diced (1/4 inch - 6.4 mm)	2 lb	908 g	4. Chill soup concentrate down to 40°F (4.4°C) and fill using Pure-Pak machine. Pack 1/2 gallon (1.9 L) soup concentrate per carton. Seal cartons and tag with date of production. Each carton contains sufficient concentrate for 16 portions of Vegetable Soup.								
Potatoes, white, fresh, diced 1/4 inch (6.4 mm)	3 lb	1362 g									
Cabbage, fresh, chopped (1/4 inch - 6.4 mm)	2 lb	908 g									
Peppers, sweet, fresh finely chopped (1/8 inch - 3.2 mm)	8 oz	227.2 g									
Salt	3 oz	85.2 g									
Pepper, black		4.7 g									

NOTE: 1. For highest quality it is recommended that the Vegetable Soup Concentrate be distributed and consumed within 24 hours of preparation. The Vegetable Soup Concentrate is not to be used later than 4 days after production.

2. Optionally, in Step 4 above, the soup concentrate may be filled at 160°F (71.1°C) to 170°F (76.7°C) into cartons; and then the individual 1/2 gallon (1.9 L) cartons may be chilled to 40°F (4.4°C) in a cooling tunnel.

Continued

VEGETABLE SOUP CONCENTRATE (1:1) (cont.)

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production for Vegetable Soup Concentrate prior to use. See NOTE 1 above. To reconstitute soup, add 3-1/8 gallons (11.8 L) of water to 3-1/8 gallon (11.8 L) of concentrate in Truion steam jacketed kettle. Stir well and heat to 165°F (73.9°C), approximately 10 minutes. Place in serving pot on steam table. This will yield 100 portions (6 $\frac{1}{2}$  gallons - 23.7 L).

Each portion - 1 Cup (237 mL)

FRIED RICE

Yield:	100 Portions (7 Pans)			Each Portion: 3/4 Cup (177 ml)	E-7-CFPF
Pan Size:	1/2 Steam Table				
Ingredients	Weights			Measures	Method
Rice	9 lb	4086 g	2½ gal	8.5 L	1. Combine all ingredients in steam kettle; bring to a boil. Stir occasionally.
Water, cold	2½ oz	63.9 g	½ cup	118 ml	2. Cover and simmer 20 minutes. DO NOT STIR.
Salt					3. Uncover and allow rice to steam dry, 3-5 minutes.
Salad oil					4. Remove rice. Set aside to cool and use in Step 9.
Onions, dehydrated, minced	3½ oz	92.3 g			5. Rehydrate onions with water for approximately 20 minutes.
Water			1 cup	237 ml	
Peppers, sweet, fresh, finely chopped (1/8" - 3.2 mm)	1 lb 10 oz	737.8 g			6. Combine onions and peppers. Sauté lightly in melted shortening. Set aside for use in Step 11.
Shortening			3½ cups	770 ml	
Bacon, sliced	4 lb 8 oz	2043 g			7. Layer bacon in pan. Cook bacon in convection oven at 350°F (176.7°C) until crisp, approximately 20 minutes. Drain off bacon fat.
Soy Sauce			2½ cups	533 ml	8. Chop crisp bacon into pieces ranging in size from 1/8 inch to 1/2 inch (3.2 mm to 12.7 mm) on each side. Set chopped bacon aside for use in Step 11.
					9. Spread rice on tilting fry pan to a depth of 3/4 inch (19.1 mm). Cook at 375°F (190.6°C) while gradually adding soy sauce. Turn occasionally until light brown, about 10 to 15 minutes.

FRIED RICE (cont.)

Ingredients	Weights		Measures	Method
Eggs, whole, beaten	2 $\frac{1}{4}$ lb	1021.5 g	1 $\frac{1}{4}$ qt (25 eggs)	1.2 L <ol style="list-style-type: none"> <li>10. Scramble eggs in tilting fry pan at 325°F (162.8°C). Chop eggs into small pieces approximately 1/4 inch (6.4 mm) to 1/2 inch (12.7 mm) in width.</li> <li>11. Add eggs, sauteed onions and peppers, and crisp bacon pieces to rice. Mix in thoroughly.</li> <li>12. Place 5 lb (2270 g) Fried Rice in each pan.</li> <li>13. Place lid on pans and seal. Tag with date of production. Each pan contains 15 portions of Fried Rice.</li> <li>14. Freeze Fried Rice to 0°F (-18°C) and place in 0°F (-18°C) storage.</li> </ol>

NOTE: 4 lb 8 oz bacon (2043 g), sliced, will yield approximately 10 oz (283.8 g) cooked crisp chopped bacon.

DINING FACILITY INSTRUCTIONS:

Store in freezer box until ready for use. Reheat by opening sides of pan lids and placing in jet steamer at 12 to 15 lb pressure (184 x 103 Pa to 204 x 103 Pa) until Fried Rice temperature reaches 165°F (73.9°C), approximately 65 minutes. Serve. Each pan will yield 15 portions.

Each portion - 3/4 Cup (177 ml)

**LYONNAISE RICE**

**E-5(1)-CFFF**

**Yield: 100 Portions (7 Pans)**  
**Pan Size: ½ Steam Table**

**Each Portion: 3/4 Cup (177 ml)**

Ingredients	Weights	Measures	Method
Rice	10 lb	4540 g	1. Combine all ingredients in steam kettle; bring to a boil. Stir occasionally.
Water	4 oz	113.4 g	2. Cover and simmer 25 minutes. DO NOT STIR.
Salt		3 gal	3. Uncover and allow rice to steam dry, 5-7 minutes.
Salad oil		4 fl oz	4. Remove rice. Set aside to cool and use in Step 7.
Onions, dehydrated, minced	6 oz	170.1g	5. Rehydrate onions with water for approximately 20 minutes.
Water		3/4 pt	6. Sauté onions lightly in melted shortening.
Shortening		3 cups	7. Add sautéed onions and pimientos to the cooked rice. Mix thoroughly.
Pimiento, canned, pieces (1/4 inch 6.5 mm)	1 lb	454 g	8. Place 4 lb 12 oz (2156 g) of Lyonnaise Rice in each pan.
		1 No 2½ can	9. Place lid on pans and seal. Tag with date of production. Each pan contains 15 portions of Lyonnaise Rice.
			10. Freeze Lyonnaise Rice to 0°F (-18°C) and place in 0°F (-18°C) storage.

**NOTE:** 1 No 2½ can of pimientos will yield 20 oz (567 g) of pimiento pieces.

**DINING FACILITY INSTRUCTIONS:**

Store in freezer box until ready for use. Reheat by opening sides of pan lids and placing in jet steamer at 12 (184 x 103Pa) to 15 (204 x 103 Pa) lb pressure until Lyonnaise Rice temperature reaches 165°F (73.9°C), approximately 65 minutes. Serve. Each pan will yield 15 portions.

Each portion - 3/4 Cup (177 ml)

**SPANISH RICE**

**Yield:** 100 Portions (7 Pans)  
**Pan Size:**  $\frac{1}{2}$  Steam Table

**E-9-CPT**  
**Each Portion: 3/4 Cup (177 ml)**

Ingredients	Weights	Measures	Method
Rice	6 lb	2724 g	1. Combine all ingredients in steam kettle; bring to a boil. Stir occasionally.
Water, cold	2 oz	56.7 g	2. Cover and simmer 10 minutes. DO NOT STIR.
Salt			3. Uncover and allow rice to steam dry, 3-5 minutes.
			4. Remove rice. Set aside to cool and use in Step 10.
Onions, dehydrated, minced	8 oz	227 g	5. Rehydrate onions with water for approximately 20 minutes.
Water		1 pt	473 ml
Peppers, sweet, fresh, finely chopped (1/8 inch - 3.2 mm)	2 lb	908 g	6. Combine onions and peppers. Saute lightly in melted shortening. Set aside for use in Step 9.
Shortening		1 cup	237 ml
Bacon, sliced	2 lb	908 g	7. Layer bacon in pan. Cook bacon in convection oven at 350°F (176.7°C) until crisp, approximately 20 min. Drain off bacon fat.
			8. Chop crisp bacon into pieces ranging in size from 1/8 inch to 1/2 inch on each side. Set aside chopped bacon for use in Step 9.

SPANISH RICE (cont.)

Ingredients	Weights	Measures	Method
Bay leaf, crumbled		2 leaves	9. Combine sauteed onions, peppers and
Garlic, dry, minced		3 cloves	crisp bacon pieces with spices and
Pepper, black			tomatoes. Heat to boiling.
Salt	2 oz	9 g	10. Add rice; stir to mix.
Sugar, granulated	8 oz	56.7 g	11. Place 5 lb (2270 g) of Spanish Rice
Tomato, canned, crushed	19 lb	227 g 8626 g	in each pan.
		3 No 10 can	12. Place lid on pans and seal. Tag
			with date of production. Each pan
			contains 15 portions of Spanish Rice.
			13. Freeze Spanish Rice to 0°F (-18°C)
			and place in 0°F (-18°C) storage.

NOTE: 4 lb (1816 g) of bacon sliced will yield approximately 8 oz (227 g) cooked crisp chopped bacon.

DINING FACILITY INSTRUCTIONS:

Store in freezer box until ready for use. Reheat by opening sides of pan lids and placing in jet steamer at 12 to 15 lbs (184 x 10<sup>3</sup> Pa to 204 x 10<sup>3</sup> Pa) pressure until Spanish Rice temperature reaches 165°F (73.9°C), approximately 65 minutes. Serve. Each pan will yield 15 portions.

Each portion: 3/4 Cup (177 mL)

**BAKED MACARONI AND CHEESE**

**Yield: 100 Portions**

Each Portion: 1 Cup (237 ml)  
Temperature: 325°F (162°C) Oven

Ingredients	Weights	Measures	Method
Macaroni, elbow Water, boiling Salt	8 lb 6-2/3 oz 10 tbsps	3632 g 189.0 g 5 gal	Add salt to water in steam jacketed kettle. Stir in salt. Place macaroni in a screen and add to boiling water. Bring back to a simmer stirring occasionally to prevent sticking. Cook 15 minutes or until tender but not overcooked. Drain. Add cold water and circulate cold water through kettle jacket until product reaches about 50°F (10°C). Drain and set aside.
Col Flo 67 Starch Pastry flour, sifted Water	15 oz 3 oz 5 oz	426 g 85.0 g 202 oz	Mix starch and sifted flour together and gradually blend into water in steam-jacketed kettle with a wire whip. Add salt, pepper and butter. Bring to a boil, stirring continuously until thickened. Turn off steam and transfer to Hobart mixer bowl.
Pepper, black Butter or margarine	1/2 lb 1 lb	7.5 tbsps 1 tbsps 681 g	Gradually add dry milk to water, using wire whip. Grate cheese in Hobart with grater attachment. Blend milk and cheese into sauce. Stir only until smooth. Do not over-mix. Gradually add macaroni to cheese sauce in Hobart mixer with a paddle on low speed. Mix only until blended.
Dry milk Water, warm Cheese, cheddar, natural, grated	1 lb 10 oz 8 tbsps 3746 g	38 oz 1124 ml	Place 5 lb (2270 g) of product in greased 1/2 steam table pan.

BAKED MASTICONI AND CHEESE (cont..)

Ingredients	Weights		Measures		Method
Bread crumbs, dry Butter or margarine, melted	1 lb 8 oz	454 g 227 g	1 cup	237 ml	Combine melted butter and crumbs. Sprinkle equally over product in each pan. Cover and freeze.
MESS HALL PREPARATION:	Bake in convection oven at 325°F (162°C) for 45 minutes covered and 15 minutes uncovered.				

NOTE: 3 lb - 1362 g (1 No 10 can) canned dehydrated processed American cheese combined with 1½ qt (1422 ml) warm water may be substituted for natural cheddar cheese. Proportional amounts of dehydrated and natural cheese can be used as desired.

**BUTTERED NOODLES OR SPAGHETTI**

**Yield:** 100 Portions

Ingredients	Weights			Measures			Method
	5 oz Salt	142 g Noodles or spaghetti	6 gal $\frac{1}{2}$ cup	227 L 118 ml	Method		
Water	12 lb	5448 g					Add salt to water in steam jacketed kettle and bring to a boil. Place noodles or spaghetti in a screen and bring back to a simmer. Cook 15 minutes or until tender. Stir to avoid sticking. Do not overcook. Drain.
Butter, melted	2 lb	908 g					Place noodles or spaghetti in a vessel, add melted butter and blend. Serve.

**MESS HALL PREPARATION:** The above guide is for mess hall preparation.

## BUTTERED ASPARAGUS

Q-G-3-CPPF

Yield: 100 Portions

Each Portion: 1/2 Cup (118 ml)

Ingredients	Weights	Measures	Method
Asparagus, frozen	20 lb	9080g	1. Defrost asparagus and place in jet steamer; cook at 5 lb pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.
Butter or margarine, melted	1 lb	454g	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

**BAKED BEANS**

**Yield:** 100 Portions

Each Portion:  $\frac{3}{4}$  Cup (177 ml)  
Temperature: 325°F (162°C) oven

Ingredients	Weights	Measures	Method
Bacon, chopped, raw	2 lb 8 oz	11.35 g	
Onions, dry, chopped	2 lb	903 g	
			Chop onions with Hobart dicer-cutter attachment. Place bacon slices and chopped onions on sheet pans and brown in convection oven for 10 to 15 minutes at 325°F. Pour off excess fat. Chop bacon-onion mixture into pieces $5/16"$ (.80 cm) + $1/16"$ (.16 cm) square.
Beans, white, canned with pork in tomato sauce	37 lb 8 oz	17025 g	Place beans with sauce in a vessel large enough to easily contain beans and remaining ingredients. Crumble brown sugar.
Catsup, tomato		12 No 3 cyl cu	Add bacon-onion mixture to beans along with remaining ingredients. Hand blend so as not to crush beans. Place 5 lb (2270 g) of beans in each $\frac{1}{2}$ aluminum steam table pan. Cover.
Sugar, brown, crumbled	2 lb 8 oz	1135 g	
Mustard, prepared	6 oz	170 g	
		$3/4$ cup	
		177 ml	
		593 ml	

**MESS HALL PREPARATION:** Bake uncovered in convection oven at 325°F (162°C) for 1 hour.

**NOTE:** Baked Beans with Kidney Beans: 37 lb 12 oz ( $5\frac{1}{2}$  No 10 cans or 17139 g) may be used.

## SIMMERED BLACK EYED BEANS

Q-G-1-CFPP

Yield: 100 Portions

Each Portion: 1/2 Cup (118 ml)

Ingredients	Weights	Measures	Method
Bacon, chopped, raw	1 lb	454 g	1. Cook bacon.
Beans, black-eyed, canned	26 lb 4 oz	11918 g 28 No 300 can	2. Mix beans with bacon and bacon fat in a suitable container. 3. Place product in jet steamer pans. Heat at 5 lbs pressure ( $136 \times 10^3$ Pa.) for 5 to 8 minutes or until product reaches 160°F (71°C).

## BUTTERED GREEN BEANS

Q-G-3-CRIT

Yield: 100 Portions      Each Portion: 1/2 Cup (118 ml)

Ingredients	Weights	Measures	Method	
Beans, green, frozen	20 lb	9030 g	1. Tap packages of green beans lightly to break up solid blocks. Place green beans in jet steamer; cook at 5 lbs pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.	
Butter or margarine, melted	1 lb	454 g      2 cups	474 ml	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

## BUTTERED FRENCH STYLE GREEN BEANS

Q-G-3-CFPT

Yield: 100 Portions	Weights			Measures			Each Portion: 1/2 Cup (118 ml)
Ingredients							Method
Beans, green, French style, frozen	20 lb	9080 g					1. Tap packages of French style green beans lightly to break up solid blocks. Place green beans in jet steamer; cook at 5 lb pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.
Butter or margarine melted	1 lb	454 g	2 cups	474 ml			2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

**LYONNAISE GREEN OR WAX BEANS**

Yield: 100 Portions		Each Portion: 1/2 Cup (118 ml)	
Ingredient:	Weights	Measures	
Beans, green or wax, frozen	20 lb	9080 g	
Salt	3 oz	85 g	
Water, boiling		2 gal	7.58 L
Onions, dry, sliced	4 lb	1816 g	
Butter or margarine	1 lb	454 g	
Salt	2 oz	57 g	
Pepper, black		2.3 g	

Add beans to salted water in steam jacketed kettle. Bring to a boil; boil gently, uncovered, 15 minutes or until tender. Drain and reserve 1 quart (948 ml) of bean liquid. Run cold water over beans and circulate cold water through kettle jacket until product reaches about 50°F (10°C). Drain. Set beans aside.

Slice onions 1/8" (.32 cm) + 1/16" (.16 cm) thick and saute in butter until light yellow. Place 4 lbs (1816 g) of beans in each # steam table pan. Evenly distribute bean liquid, onions, butter, salt and pepper and gently mix. Cover and freeze.

**MESS HALL PREPARATION:** Heat in convection oven with cover on for 1 hour and 15 minutes or in steam jet for 1 hour or until product reaches 160°F (71°C).

**NOTE:** 1. 8 oz (227 g) dehydrated onions may be used. Reconstitute according to recipe card A-11.  
 2. 25 lb 4 oz (11464 g - 4 No 10 cans) canned green or wax beans may be used. Do not heat. Reserve liquid.

**BUTTERED WAX BEANS**

Q-G-3-CFFF

**Yield:** 100 Portions

**Each Portion:**  $\frac{1}{2}$  Cup (118 ml)

Ingredients	Weights	Measures	Method
Beans, wax, frozen	20 lb	9080 g	1. Tap packages of frozen wax beans lightly to break up solid blocks. Place wax beans in jet steamer; cook at 5 lb pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.
Butter or margarine Melted	1 lb	454 g      2 cups      474 ml	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

Q-G-3-CFFP

## BUTTERED LIMA BEANS

Yield: 100 Portions	Weights			Measures	Method	Each Portion: 1/2 Cup (118 ml)
Beans, lima, frozen	20 lb	9080 g			1. Tap packages of lima beans lightly to break up solid blocks. Place lima beans in jet steamer; cook at 5 lb pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.	
Butter or margarine, melted	1 lb	454 g	2 cups	474 ml	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.	

**BEETS IN ORANGE LEMON SAUCE**

Yield: 100 Portions	Weights	Measures	Each Portion: 1/2 Cup (118 ml)
			Temperature: 325°F (162°C) Oven or steam jet
Beets, canned Reserved liquid or water	26 lb	11804 g 2-3/4 qt	2.6 l
Cloves, whole Sugar, granulated Salt Col Flo 67 starch Lemon juice Lemon rind Orange juice Butter or margarine	1 lb 2 oz 5 oz 8 oz	454 g 57 g 142 g 1/2 cup 1/4 cup 2 cups 227 g	1 tbsp 118 ml 59 ml 474 ml
			1. Drain beets and reserve liquid. Place 4-1/3 lb (1966 g) of beets in each $\frac{1}{2}$ steam table pan.  2. Add cloves to liquid in a steam jacketed kettle. Bring to a boil and cook 5 minutes. Remove cloves. Mix sugar, salt and starch together in a Hobart mixer and gradually stir into boiling liquid. Cook 5 minutes, or until thickened, stirring con- stantly. Add lemon juice, rind, orange juice and butter and stir until blended. Pour equally over beets. Cover and freeze.

MESS MAIL PREPARATION: Heat in convection oven with cover on for 1 hour and 15 minutes or in steam jet for 1 hour or until product temperature reaches 160°F (71°C).

**HOT SPICED BEETS**

Yield: 100 Portions			Weights			Measures			Each Portion: 1/2 Cup (118 ml)	
Ingredients										Method
Sugar, granulated	1 lb		454 g							1. Scale sugar, brown sugar, salt, pepper, cinnamon and cloves into polyethylene bag.
Sugar, brown	2 lb		908 g							2. Seal bag with twist tie and identify with "Hot Spiced Beets Sugar and Spice Mix" tag.
Salt	2 oz		56.7 g							3. Distribute "Hot Spiced Beets Sugar and Spice Mix," canned beets, vinegar, and butter or margarine to Dining Facility. These ingredients are sufficient for 100 portions of Hot Spiced Beets.
Pepper, black			4.8 g							
Cinnamon, ground			7 g							
Cloves, ground			7 g							
Beets, canned	26 lb		11,804 g	4 No	10 cn					
Vinegar, 50 grain				2 qt						
Butter or margarine	1 lb		454 g							

**NOTE:** Use of butter or margarine in this production guide will have to be a local decision based on price and availability.

**DINING FACILITY INSTRUCTIONS:**

Place canned beets, vinegar, butter or margarine and "Hot Spiced Beets Sugar and Spice Mix" in Trunion steam jacketed kettle. Add 1 quart of water. Mix well. Bring to a boil, 212°F (100°C), reduce heat and simmer 10 minutes. Place in serving pans on steam table. The ingredients used in this production guide will yield 100 portions.

Each Portion: 1/2 Cup (118 ml)

## BUTTERED BROCCOLI

Yield: 100 Portions

Q-G-3-CPPF

Each Portion: 1/2 Cup (118 ml)

Ingredients	Weights	Measures	Method
Broccoli, frozen	20 lb	9080 g	1. Thaw broccoli partially. Divide into smaller pieces. 2. Place in jet steamer. Cook at 5 lb pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until tender.
Butter or margarine, melted	1 lb	454 g      2 cups	474 ml 3. Season with melted butter or margarine. Toss lightly. Garnish as desired.

## BUTTERED CABBAGE

Q-13-CFPF

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)			
Ingredients	Weights	Measures		Method			
Cabbage, fresh, coarsely cut	20 lb	9080 g		1. Place cabbage in polyethylene bags. Secure tops with ties. Date bags. Place cabbage in 40°F (4°C) storage. Do not store for more than 4 days.			
Water			11.38 L	3.	Bring cabbage, salt and water to a boil and simmer 10 minutes or until tender. Do not overcook.		
Salt		76 g	$\frac{3}{4}$ gal 4 tbsp	4.	Drain and reserve 1 qt (948 ml) of liquid.		
Butter or margarine	1 lb	454 g	2 cups	5.	Melt butter or margarine in liquid. Add pepper, pour over cabbage. Place in serving pans.		
Pepper, black		23 g	1 tsp				

**BUTTERED CABBAGE WITH BACON**

Yield: 100 Portions	Each Portion: 1/2 Cup (118 ml)
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Ingredients	Weights	Measures	Method
Cabbage, fresh, coarsely cut	20 lb	9080 g	<ol style="list-style-type: none"> <li>Place cabbage in polyethylene bags.</li> <li>Secure tops with ties. Date bags.</li> <li>Place cabbage in 40°F (4°C) storage.</li> <li>Do not store for more than 4 days.</li> </ol>
<b>MESS HALL PREPARATION</b>			
Bacon	2 lb	908 g	<ol style="list-style-type: none"> <li>Cook 2 lb (908 g) of bacon until crisp. Set aside for use in Step 6.</li> </ol>
Water Salt		76 g $\frac{3}{4}$ gal tbsp	<ol style="list-style-type: none"> <li>Bring cabbage, salt and water to a boil and simmer 10 minutes or until tender. Do not overcook.</li> <li>Drain and reserve 1 qt (148 ml) of liquid.</li> </ol>
Butter or margarine Pepper, black	1 lb	454 g 2 cups 2.3 g 1 tsp	<ol style="list-style-type: none"> <li>Melt butter or margarine in liquid.</li> <li>Add pepper, crumbled bacon and bacon drippings. Pour over cabbage. Place in serving pans.</li> </ol>

## BUTTERED CARROTS

Q-G-3-CPP

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)
Ingredients	Weights	Measures		Method
Carrots, canned	26 lb 4 oz	11918 g	4 No 10 can	<p>1. Pour off half the liquid; save for use in making soups, sauces and gravies.</p> <p>2. Place carrots in jet steamer. Heat at 5 lb pressure (<math>136 \times 10^3</math> Pa) about 3 minutes.</p>
Butter or margarine, melted	1 lb	454 g	2 cups	474 ml
				3. Season with melted butter or margarine. Toss lightly. Garnish as desired.

**LYONNAISE CARROTS**

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)	Temperature: 325°F (162°C) Oven or steam jet
Ingredients		Weights	Measures	Method	
Carrots, fresh, peeled, cut in 2" strips, 3/8" + 1/16" wide	20 lb	9080 g		Peel carrots in lye peeler and rinse according to predetermined instructions. Trim as necessary, keeping submerged in antioxidant solution. Cut carrots in 2" (5.08 cm) strips, 3/8" (.95 cm) + 1/16" (.15 cm) wide (Julienne style). Add carrots, sugar and salt to water in steam jacketed kettle, bring to a boil and cook 15 minutes. Drain. Run cold water over carrots and circulate cold water through kettle jacket until product reaches about 50°F (10°C). Drain. Place 4 lbs of carrots (1816 g) in each $\frac{1}{2}$ steam table pan. Set carrots aside.	
Water, cold Antioxidant Compound Sugar, granulated Salt Water, boiling	4 oz 5 oz	13 g/gal 112 g 141 g		Chop onions in Hobart attachment to 1/8" (.32 cm) pieces. Sauté onions in butter until light yellow. Evenly distribute sautéed onions, salt and pepper on carrots and mix gently. Cover and freeze.	
Onions, dry, chopped Butter or margarine Salt Pepper, black Parsley, finely chopped	1 lb 1 lb 1 oz 1 oz	454 g 454 g 28 g 28 g	1 tsp		

**Mess Hall Preparation:** Heat in convection oven with cover on for 1 hour and 15 minutes or in steam jet for 1 hour or until product temperature reaches 160°F (71°C). Garnish with parsley before serving.

PAPRIKA BUTTERED CAULIFLOWER

Yield: 100 Portions  
Q-G-CFPP

Ingredients	Weights	Measures	Method
Cauliflower, frozen	20 lb	9080 g	1. Tap packages of cauliflower lightly to break up solid blocks. Place cauliflower in jet steamer; cook at 5 lb pressure ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.
Butter or margarine, melted	1 lb	454 g      2 cups	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

FRENCH FRIED CAULIFLOWER

Q-20-CFPT

Yield: 100 Portions				Weights				Measures				Each Portion: 3/4 Cup (118 ml)			
Ingredients												Method - 375°F(191°C) deep fat			
Milk, nonfat, dry Water, warm Eggs, whole, beaten	6½ oz 2 lb 2 lb	184 g 908 g 908 g	1-1/3 cups 7½ cups 1 qt. (20 eggs)	315 ml 1778 ml 948 ml	1.	Reconstitute milk. Add Egg. Mix well.									
Cauliflower, partially shaved	20 lb	9080 g	4 5-lb pkgs		2.	Cut large cauliflower pieces in half. Dip cauliflower in milk and egg mixture. Drain well.									
Flour, wheat, hard Salt Pepper, black Cheese, grated, Parmesan	2 lb 8 oz 1 oz 1 lb	908 g 227 g 28 g 454 g	2½ qt 3/4 cup 4 tbsp 1 qt	533 ml 178 ml 948 ml	3.	Roll each flower in seasoned flour and cheese mixture; shake off excess.									
					4.	Fry 3 minutes or until golden brown. Drain on absorbent paper.									
					5.	Place about 4 lb (1816 g) in each aluminum ½ size steam table pan. Label pans and freeze.									

REHEAT INSTRUCTIONS: Place pans in convectional oven. Heat at 350°F (176°C) until product reaches 150°F (65°C). Cover should be removed 5 minutes before reaching desired temperature.

## BUTTERED WHOLE GRAIN CORN

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)
Ingredients	Weights	Measures	Method	
Corn, whole grain, frozen	20 lb	9080 g	1. Tap packages of corn lightly to break up solid blocks. Place corn in jet steamer; cook at 5 lb ( $136 \times 10^3$ Pa) pressure for 5 to 8 minutes or until just tender.	
Butter or margarine, melted	1 lb	454 g	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.	

## MEXICAN CORN

Q-27-CFPF

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)			
Ingredients	Weights	Measures		Method			
Peppers, fresh, sweet, chopped	2 lb	908 g	1½ qt	1422 ml	1.	Saute peppers until tender.	
Butter or margarine	1 lb	454 g	2 cups	474 ml			
Corn, canned, whole grain, drained	25 lb 8 oz	11577 g	4 No 10 cn	11.38 L	2.	Mix remaining ingredients with peppers in a suitable container.	
Salt	2 oz	57 g	3 tbsp		3.	Place 4 lb 8 oz (2043 g) product in each aluminum $\frac{1}{2}$ steam table pan. Label and freeze.	
Pepper, black		2.3 g	$1\frac{1}{2}$ tsp				
Pimientos, canned, drained, finely chopped	7 oz	198 g	$\frac{1}{4}$ No 2½ cn	178 ml			

REHEAT INSTRUCTIONS: Loosen cover and heat in steamer until product reaches 160°F (71°C).

## CORN O'BRIEN

Yield: 100 Portions

Q-27-CPPF

Each Portion: 1/2 Cup (118 ml)

Ingredients	Weights	Measures	Method
Bacon, chopped	2 lb	908 g	1½ qt
Peppers, green, chopped	2 lb	908 g	1½ qt
Onions, dehydrated, chopped	3 oz	85 g	1422 ml 1422 ml
Water, hot			1. Fry bacon until crisp. Remove bacon from pan. Rehydrate onions for 10 minutes. Sauté onions and peppers in bacon fat until tender.
Corn, canned, whole grain, drained	25 lb 8 oz	11577 g	6 oz
Salt	2 oz	56 g	3 ¾ ml (4 No 10 cu)
Sugar, granulated	1 oz	28 g	3 tbsp
Pepper, black		3.4 g	2 tbsp
Pimientos, canned, drained, finely chopped	7 oz	198 g	1½ tsp ¾ No 2½ cu
			2. Mix remaining ingredients with bacon, onions and peppers in a suitable container.
			3. Place 4 lb 8 oz (2043 g) product in each aluminum $\frac{1}{2}$ steam table pan. Label and freeze.

REHEAT INSTRUCTIONS: Loosen cover and heat in steamer until product reaches 160°F (71°C).

## CREAM STYLE CORN

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)			
Ingredients	Weights		Measures		Method		
Corn, cream style	24 lb	10896 g	24 No 303 can		1. Place entire contents of cans in steam jacketed kettle or stockpot.		
Butter or margarine, melted	1 lb	454 g	2 cups	474 ml	2. Heat to serving temperature, about 10 minutes; stir occasionally. DO NOT ALLOW TO BOIL.	3. Season with melted butter or margarine.	

## CORN ON THE COB

Q-G-2-CPP

Yield: 100 Portions

Ingredients

Weights

Measures

Method

Water, boiling  
Sufficient to cover corn

1. Bring water to a boil in steam jacketed kettle or stock pot.

Salt

2. Add 1 tsp salt for every quart (948 ml) boiling water.

Corn on the cob

55 lb

24970 g

100 ears

3. Add corn. Bring water back to a boil. Cook for 5 to 10 minutes or until corn is just tender.
4. Drain. Place corn in serving pans.

## BUTTERED SEASONED GREENS

Q-G-3-CIEPP

Yield: 100 Portions

Each Portion: 1/2 Cup (118 ml)

Ingredients	Weights	Measures	Method
Greens, mustard or turnip, frozen	20 lb	9080 g	1. Tap packages of greens lightly to break up solid blocks. Place greens in jet steamer; cook at 5 pounds ( $136 \times 103$ Pa) pressure for 5 to 8 minutes or until just tender.
Butter or margarine	1 lb	454 g      2 cups      474 ml	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

## SOUTHERN STYLE GREENS

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)			
Ingredients	Weights	Measures		Method			
Greens, frozen, mustard or turnip	20 lb	9080 g		1.	Add partially thawed greens, bacon and salt to water.		
Salt	2 oz	56 g	3 tbsp	2.	Bring to a boil and boil gently, uncovered, 30 minutes or until tender. Drain.		
Water, boiling			2 gal	758 L			
Bacon, chopped	2 lb	908 g	1½ qt	1422 ml			
Pepper, black		3.6 g	1½ tsp		3. Cut through greens several times and sprinkle with pepper.		

## BUTTERED MIXED VEGETABLES

Q-G-3-CPPF

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)			
Ingredients	Weights	Measures	Method	Weights	Measures	Method	
Vegetables, mixed, frozen	20 lb	9080 g					1. Tap packages of mixed vegetables lightly to break up solid blocks. Place mixed vegetables in jet steamer; cook at 5 lb ( $136 \times 10^3$ Pa) pressure for 5 to 8 minutes or until tender.
Butter or margarine, melted	1 lb	454 g	2 cups	474 ml			2. Season with melted butter or margarine; toss lightly. Garnish as desired.

FRENCH FRIED ONION RINGS

Q-35-CFFF

**Yield:** 100 Portions

**Each Portion:** 3/4 Cup (177 ml)

Ingredients	Weights			Measures			Method
	25 lb	11350 g	5 5-lb pkgs	5 2270 g pkgs	5 2270 g pkgs	5 2270 g pkgs	
Onion Rings, frozen							1. Fry frozen onion rings in deep fat fryer at 375° <sup>OF</sup> (191°C) for 3 minutes or until golden brown. (Follow directions on box.)

**BUTTERED PEAS****Q-0-3-CFPP****Yield: 100 Portions**

Each Portion: 1/2 Cup (118 ml)			
Ingredients	Weights	Measures	Method
Peas, frozen	20 lb	9080 g	1. Tap packages of peas lightly to break up solid blocks. Place peas in jet steamer; cook at 5 lb (136 x 10 <sup>3</sup> Pa) pressure for 5 to 8 minutes or until just tender.
Butter or margarine, melted	1 lb	454 g	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

## BUTTERED PEAS AND CARROTS

Yield 100 Postscript

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)
Ingredients	Weights	Measures	Method	
Peas and carrots	20 lb	9080 g		<ol style="list-style-type: none"> <li>1. Tap packages lightly to break up solid blocks. Place peas and carrots in jet steamer; cook at 5 lb (<math>136 \times 10^3</math> Pa) pressure for 5 to 8 minutes or until just tender.</li> </ol>
Butter or margarine, melted	1 lb	454 g      2 cups	474 ml	<ol style="list-style-type: none"> <li>2. Season with melted butter or margarine. Toss lightly. Garnish as desired.</li> </ol>

9-3-3-CMP

## PEAS WITH MUSHROOMS

Yield: 100 Portions				Q-41 CFPF
Ingredients	Weights	Measures	Method	Each Portion: 1/2 Cup (118 ml.)
Peas, frozen Mushrooms, canned, drained	20 lb 4 lb	9080 g 1816 g	1. Tap packages of frozen peas lightly to break up solid blocks. Drain mushrooms. Mix peas and mushrooms in a suitable con- tainer. Add to steamer pans. Cook in jet steamer at 5 lb ( $136 \times 10^3$ Pa) pressure for 5 to 8 minutes or until tender.	
Butter or margarine, melted	1 lb	454 g	2 Cups (474 mL)	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

**PEAS WITH ONIONS**

Yield: 100 Portions				Each Portion: 1/2 Cup (118 ml)	Q-41-3 CFFF
Ingredients	Weights	Measures	Method		
Peas, frozen	20 lb	9080 g		1. Tap packages of frozen peas lightly to break up solid blocks.	
Onions, dehydrated, chopped	8 oz	227 g	237 ml	2. Add water to onions. Let stand for 10 minutes. Drain excess water.	
Water, hot (tap)		454 g	16 oz (474 ml)		
				3. Mix peas and onions in suitable container. 4. Place product in steamer pans. Cook in jet steamer at 5 lb ( $136 \times 10^3$ Pa) pressure for 5 to 8 minutes or until product is tender.	
Butter or margarine, melted	1 lb	454 g	2 cups (474 ml)	5. Season with melted butter or margarine. Toss lightly. Garnish as desired.	

**BAKED POTATOES**

**Yield:** 100 Portions    **Q-44 (2)**

Ingredients	Weights	Measures	Method
Potatoes, baking Vegetable oil, liquid	55 lb 1 lb	24970 g 454 g	<p>1. Sort out defective and small potatoes. Select 6 (170 g) to 10 oz (283 g) weight range. Wash potatoes thoroughly and allow to dry.</p> <p>2. Spray or dip in vegetable oil. Drain well to remove excess oil.</p> <p>3. Package in plastic perforated bags - 25 1bs (11350 g) of potatoes per bag. Store at 40°F (4°C) until baked for up to two (2) weeks.</p>

**MESS HALL PREPARATION:**

Bake about 1 hour at 400°F (204°C) in a convection oven.

**NOTE:** If Baked Potatoes are held before serving, hold at 200°F (93°C) up to 1 hour.

## BUTTERED POTATOES

**Yield:** 100 Portions

**Each Portion:** 2 or 3 Potatoes  
**Temperature:** 325°F (162°C) oven

Ingredients	Weights	Measures	Method
Potatoes, white, fresh (in season), peeled Antioxidant compound Water, cold	35 lb 13 gm/gal	15890 g	<p>1. Peel potatoes in lye peeler and rinse according to predetermined instructions. Trim as necessary. Keep submerged in water bath. Cut large potatoes and medium size potatoes so that pieces <math>3 \pm 1</math> oz (85 g + 28 g) in weight result. Do not cut small potatoes. Keep submerged in water bath while not being processed. Steam blanch pieces for 20 minutes or until just cooked but not overcooked. Cool potatoes immediately to 50°F (10°C) being careful to avoid damaging them. Drain well. Place <math>4\frac{1}{2}</math> lbs (2043 g) potatoes in each 1/2 aluminum steam table pan. Set aside for next step.</p>
Water Butter, melted Salt	$2\frac{1}{2}$ qts $1\frac{1}{2}$ lbs $2\frac{1}{2}$ oz	2370 ml 681 g 71 g	<p>2. Dissolve salt in water. Divide water and butter equally over the panned potatoes [(8 oz (237 ml), 2-1/4 (6? g) oz butter per pan)]. Cover and refrigerate at 40°F (4°C).</p>

### MESS HALL PREPARATION:

Heat for 45 minutes in convection oven with cover on.

**NOTE:** 45 lb (20430 g) of white potatoes yield 35 lb (15890 g) of peeled potatoes.

**COTTAGE FRIED POTATOES**

Q-46-1-CFFP

**Yield:** 100 Portions (4 Bags)  
**Pan Size:** Polyethylene Bag

Ingredients	Weights	Measures	Method
Potatoes, white, fresh, quartered and sliced, [ $\frac{1}{4}$ inch (6.4 mm) slices]	35 lb	15890 g	1. Add water, salt and potatoes to steam jacketed kettle. Bring to a boil, and cook potatoes 6 to 8 minutes.
Water, Boiling		2 (7.6 L) to 3 gal (11.4 L)	2. Cool with running water to wash off starch, and then continue cooling with chilled water circulating through jacketed kettle until product temperature reaches about 50°F (10°C).
Salt	5 oz	141.8 g	3. Place 8-3/4 lb (3972 g) of potatoes in polyethylene bags. Seal with twist tie and date of production. Each bag contains sufficient potatoes for 25 portions of Cottage Fried Potatoes.
			4. Chill bagged potatoes to 36°F (2.2°C) and place in chill room at 34°F (1.1°C) to 36°F (2.2°C).

**NOTE:** 1. 45 lb (20430 g) fresh white potatoes A.P. will yield 35 lb (15890 g) peeled potatoes.

2. For highest quality it is recommended that the Cottage Fried Potatoes be distributed and consumed within 24 hrs of production. The Cottage Fried Potatoes are not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production for Cottage Fried Potatoes. See NOTE 2 above. Reheat by placing potatoes on griddle at 40°C (204°F). Griddle potatoes at 400°F (204°C) for 10 minutes or until browned on one side. Season with 2 oz of salt and 4.8 grams of pepper and serve. This will yield 100 portions.

**Each Portion - 2/3 Cup (158 ml)**

FRENCH FRIED POTATOES

Q-45 CFFF

Yield: 100 Portions

Ingredients	Weights	Measures	Method	Each Portion: 1/2 Cup (118 ml)
Potatoes, French fried, frozen	35 lb 15890 g	7-5 lb (2270 g) Pkg	375°F (190.6°C) Deep Fat	1. Fry frozen french fried potatoes in deep fat fryer at 375°F (190.6°C) for 3 minutes or until golden brown. (Fill fry basket 1/3 full)
Salt	2 oz 56.7 g	3 tbsp	2. Drain well in basket or on absorbent paper.	3. Sprinkle potatoes with salt. Serve immediately.

FRENCH BAKED POTATOES

Yield:	100 Portions (Q-50)	Weights	Measures	Method
Potatoes, white, fresh (in season) peeled, cut into pieces of uniform size [ $2\frac{1}{2} \pm \frac{1}{2}$ oz (70.8 g $\pm$ 14.2 g)] blanched	35 lb	15890 g		1. Peel potatoes in lye peeler and rinse according to pre-determined instructions. Trim as necessary, keep submerged in water bath. Cut medium and large size potatoes into pieces $3 \pm 1$ oz (85 g $\pm$ 28 g) in weight. Keep potatoes submerged while not being processed. Steam blanch for 20 minutes or until the larger pieces are cooked but not overcooked. Cool potatoes immediately to 50°F (10°C) being careful not to damage them. Drain well.
Antioxidant compound				
Water, cold		13 gal		
Shortening, melted	2 lb	908 g	2 qt (1896 ml)	2. Melt shortening. Blend remaining dry ingredients. Roll potatoes in melted shortening, then in seasoned bread crumb mixture. Place in one layer in greased $\frac{1}{2}$ aluminum steam table pans. Cover. Refrigerate at 40°F (4°C).
Bread crumbs	2 lb	908 g	1 $\frac{1}{2}$ qt (1422 ml)	
Salt	2 oz	56 g	3 tbsp	
Pepper, black		4.7 g	2 tsp	
Paprika, ground	1 oz	28 g	5 tbsp	

Mess Hall Preparation:

Bake in convection oven for 45 minutes uncovered or until browned.

NOTE: 1) 1.5 lb (20,430 g) potatoes A. P. yield 35 lb (15,890 g) peeled potatoes.

2) There are 3-1/3 lb  $\pm$  3 oz (1511 g  $\pm$  85 g) of finished product per pan.

## HASHED BROWN POTATOES

Q-46-~~02PF~~

**Yield:** 100 Portions (1 Box)  
**Pan Size:** 18 lb. (8172 g) Box

Ingredients	Weights	Measures	Method
Potatoes, white, frozen, shredded	18 lb 8172 g	1-18 lb (8172 g) box	1. Distribute to Dining Facility. Each box contains 96 portions.

### DINING FACILITY INSTRUCTIONS:

Store in freezer box until ready for use. Prior to use thaw by placing individual layers of shredded potatoes on sheet pans, covering pan, and holding for 8 to 12 hours in chill box no higher than 40°F (4.4°C). Reheat by placing individual potato patties on griddle at 400°F (204°C). Griddle potatoes approximately 7 minutes on each side or until golden brown. Season with 2 oz (56.7 g) of salt and 4.8 grams of pepper and serve. This will yield 100 portions.

Each portion - 1 Patty

### OPTIONAL OVEN METHOD OF PREPARATION:

Store in freezer box 0°F (-18°C) until ready for use. Place individual layers of shredded potatoes on sheet pans which have been brushed with cooking oil (salad oil, Federal Specification JJ-S-0030, type B). Brush top surface of shredded potatoes with cooking oil. Place pans in convection oven set at 375°F (190.6°C) for 15 minutes. Then remove pans from oven, break into individual 3 oz patties at score lines, turn patties over, brush top surface with oil and replace in convection oven at 375°F (190.6°C) for 15 min. Season with salt and pepper and serve.

HOT POTATO SALAD

14-42-CFFF

Yield: 100 Portions (6 Pans) Pan Size: 1/2 Steam Table				Weights	Measures	Method	Each Portion: 3/4 Cup (.77 ml)
Ingredients							
Potatoes, white, fresh, diced (1/2 inch pieces)	25 lb	11350 g				1. Steam potatoes until completely cooked but firm (approximately 13 minutes at 5 lbs (126 x 10 <sup>3</sup> Pa) to 7 lbs (150 x 10 <sup>3</sup> Pa) pressure). 2. Cool potatoes rapidly in a cold water bath to approximately 70°F (21.1°C). Drain potatoes and place in mixing pan. Chill potatoes to 40°F (4.4°C). Set aside for use in Step 6.	
Bacon, sliced	3 lb	1362 g				3. Layer bacon in pan, cook bacon in convec- tion oven at 350°F (176.7°C) until crisp (approximately 20 minutes). Drain off bacon fat and set it aside for use in Step 7. 4. Chop crisp bacon into pieces ranging in size from 1/8 inch (3.2 mm) to 1/2 inch (12.7 mm) on each side. Set chopped bacon aside for use in Step 6.	
Onions, dehydrated, minced	4 oz	113.4 g				5. Rehydrate onions with water for approxi- mately 20 minutes. Set aside for use in Step 6.	
Water					1 c (237 ml)		
Celery, fresh, diced (1/4 inch).	4 lb	1816 g				6. Carefully mix potatoes, chopped bacon, onions and celery.	

Continued

HOT POTATO SALAD (cont.)

Ingredients	Weights	Measures	Method
Water		1½ c (355 mL) 1½ qt (1.4 L)	7. Combine water, vinegar, sugar, salt, pepper and bacon fat; heat to boiling while stirring.
Vinegar	4 oz	113.4 g	8. Pour hot mixture over potato mixture and combine carefully. Mix well.
Salt		1.8 g	9. Place 5 lb 14 oz (2667 g) of Hot Potato Salad mixture in each pan.
Pepper, black			10. Place lid on pans and seal. Tag with date of production. Each pan contains 17 portions of Hot Potato Salad.
Sugar, granulated	1 lb	454 g	11. Chill Hot Potato Salad to 36° F (2.2°C) and place in chill room at 34° F (1.1°C) to 36° F (2.2°C).
Bacon fat	1 lb	681 g	
	8 oz		

NOTE: 1. 30 lb 12 oz (13960 g) fresh white potatoes A. P. will yield 25 lb (11,350 g) peeled, diced and  
cooked potatoes.  
 2. For highest quality it is recommended that the Hot Potato Salad be distributed and consumed  
within 24 hours of preparation. The Hot Potato Salad is not to be used later than 4 days  
after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40° F (4.4°C) until ready for use. Check date of preparation for Hot  
Potato Salad prior to use. See NOTE 2 above. Open sides of pan lids slightly. Place in pressure  
steam cooker and heat at 15 lb (204 x 10<sup>3</sup> Pa) pressure until center temperature of food is 165° F  
(73.9°C) (approximately 30 minutes). Serve on steam table. Each pan will yield 17 portions.

Each portion - 3/4 Cup (177 mL)

**LYONNAISE POTATOES**

<b>Yield:</b>	100 Portions (6 Pans)
<b>Pan Size:</b>	1/2 Steam Table
<hr/>	

Ingredients	Weights	Measures	Method
Potatoes, white, fresh, quartered [ $1\frac{1}{2}$ x $1\frac{1}{2}$ x 1 inch thick (38.1 mm x 25.4 mm)]	35 lb (15890 g)		1. Steam potatoes until almost but not completely cooked (approximately 10 minutes at 5 ( $136 \times 10^3$ Pa) to 7 lbs ( $150 \times 10^3$ Pa) pressure. 2. Cool potatoes rapidly in a cold water bath to approximately 70°F (21.1°C). 3. Drain potatoes and dry thoroughly. 4. Fry in deep fat fryer at 375°F (190.6°C) for 80 seconds. Set aside for use in Step 7.
Onions, dehydrated, chopped	2 oz (56.7 g)		5. Rehydrate onions with water approximate- 20 minutes.
Water		4 fl oz (118 ml)	
Shortening		1 c (237 ml)	6. Sauté* onions lightly in melted shortening.
Salt	2 oz (56.7 g)		7. Add sautéed onions to potatoes. Sprinkle with salt and pepper; and mix well.
Pepper, black	1.8 g		8. Place 4 lb 9 oz (2071 g) of Lyonnaise Potatoes in each pan.
			9. Place lid on pans and seal. Tag with date of production. Each pan contains 17 por- tions of Lyonnaise Potatoes.
			10. Freeze Lyonnaise Potatoes to 0°F (-18°C) and place in 0°F (-18°C) storage.

LYONNAISE POTATOES (cont.)

NOTE: 1. Forty-five (45) 1b (2<sup>1</sup>/<sub>2</sub> lb) fresh white potatoes will yield 3<sup>1</sup>/<sub>2</sub> lb (15890 g) peeled potatoes.

DINING FACILITY INSTRUCTIONS:

Store in freezer box until ready for use. Reheat in convection oven at 350°F (176.7°C) for 1 hour with lid on. Then remove lid and finish heating in convection oven at 350°F (176.7°C) until Lyonnaise Potato temperature reaches 165°F (73.9°C) (approximately 30 minutes longer). Each pan will yield 17 portions.

Each portion - 2/3 Cup (158 ml)

O'BRIEN POTATOES

Yield: 100 Portions Pan Size: $\frac{1}{2}$ Steam Table				Each Portion: 2/3 Cup (158 ml)			
Ingredients	Weights	Measures	Method	Ingredients	Weights	Measures	Method
Potatoes, white, fresh, quartered ( $1\frac{1}{2} \times 1\frac{1}{2} \times 1$ inch - 38.1 mm x 38.1 mm x 25.4 mm)	35 lb	15890 g		1.	Steam potatoes until almost but not completely cooked (approx 10 min at 5 to 7 lb pressure - 136 x 10 <sup>3</sup> Pa to 150 x 10 <sup>3</sup> Pa).		
				2.	Cool potatoes rapidly in a cold water bath to approx 70°F (21.1°C).		
				3.	Drain potatoes and dry thoroughly.		
			in Step 6.	4.	Fry in deep fat fryer at 375°F (190.6°C) for 80 seconds. Set aside for use		
Peppers, sweet, fresh, finely chopped (1/8 inch)	1 lb	454 g		5.	Sauté peppers and pimientos in shortening 5 minutes or until tender.		
Pimientos, canned, drained, finely chopped (1/8 inch)	$\frac{1}{4}$ oz	148 g	1 7 oz cn	6.	Add sautéed peppers and pimientos to potatoes. Sprinkle with salt and pepper and mix well.		
Shortening			207 ml	7.	Place 4 lb 12 oz (2157 g) of O'Brien Potatoes in each pan.		
Salt	3 oz	85 g	1 cup	8.	Place lid on pans and seal. Tag with date of production. Each pan contains 17 portions of O'Brien Potatoes.		
Pepper, black		2.4 g		9.	Freeze O'Brien Potatoes to 0°F (-18°C) storage.		

O'BRIEN POTATOES (cont.)

NOTE: One 7 oz can (207 ml) of pimientos will yield  $\frac{5}{8}$  oz (148.8 g) of pimiento pieces. One No  $2\frac{1}{2}$  can of pimientos will yield 20 oz (567 g) of pimiento pieces.

DINING FACILITY INSTRUCTIONS:

Store in freezer box until ready for use. Reheat in convection oven at 350°F (176.7°C) for 1 hour with lid on. Then remove lid and finish heating in convection oven at 350°F until O'Brien Potato temperature reaches 165°F (73.9°C) or approximately 10 minutes longer. Each pan yields 17 portions.

**OVEN BROWED POTATOES**

**Yield:** 100 Portions (6 Pans)  
**Pan Size:**  $\frac{1}{3}$  Steam Table

Ingredients	Weights	Measures	Method
Potatoes, white, fresh quartered ( $1\frac{1}{2} \times 1\frac{1}{2} \times 1$ inch or $38.1 \text{ mm} \times 38.1 \text{ mm} \times 25.4 \text{ mm}$ )	35 lb	15890 g	<ol style="list-style-type: none"> <li>Steam potatoes until almost but not completely cooked (approx 10 min at 5 to 7 pounds pressure or <math>136 \times 10^3 \text{ Pa}</math> to <math>150 \times 10^3 \text{ Pa}</math>).</li> <li>Cool potatoes rapidly in a cold water bath to approx <math>70^\circ\text{F}</math> (<math>21.1^\circ\text{C}</math>).</li> <li>Drain potatoes and dry thoroughly.</li> <li>Fry in deep fat fryer at <math>375^\circ\text{F}</math> (<math>190.6^\circ\text{C}</math>) for 80 seconds.</li> <li>Sprinkle salt, pepper and paprika over potatoes.</li> <li>Place 4 lb 8 oz (2043 g) of Oven Browned Potatoes in each pan.</li> <li>Place lid on pans and seal. Tag with date of production. Each pan contains 17 portions of Oven Browned Potatoes.</li> <li>Freeze Oven Browned Potatoes to <math>0^\circ\text{F}</math> (<math>-18^\circ\text{C}</math>) and place in <math>0^\circ\text{F}</math> (<math>-18^\circ\text{C}</math>) storage.</li> </ol>
Salt Pepper, black Paprika, ground	2 oz 1 oz	56.7 g 1.8 g 28.4 g	<ol style="list-style-type: none"> <li>Place 4 lb 8 oz (2043 g) of Oven Browned Potatoes in each pan.</li> <li>Place lid on pans and seal. Tag with date of production. Each pan contains 17 portions of Oven Browned Potatoes.</li> <li>Freeze Oven Browned Potatoes to <math>0^\circ\text{F}</math> (<math>-18^\circ\text{C}</math>) and place in <math>0^\circ\text{F}</math> (<math>-18^\circ\text{C}</math>) storage.</li> </ol>

**NOTE:** 45 lb (20430 g) of fresh white potatoes will yield 35 lb (15890 g) peeled potatoes.

**DINING FACILITY INSTRUCTIONS:**

Store in freezer box until ready for use. Reheat in convection oven at  $350^\circ\text{F}$  ( $176.7^\circ\text{C}$ ) for 1 hour with lid on. Then remove lid and finish heating in convection oven at  $350^\circ\text{F}$  until Oven Browned Potato temperature reaches  $165^\circ\text{F}$  ( $73.9^\circ\text{C}$ ). Each pan will yield 17 portions.

POTATOES AU GRATIN

Temperature: 375°F Oven (191°C)  
Each Portion: 1 cup (7 oz) 237 ml

Yield: 100 Portions	Weights	Measures	Method
Ingredients			<p>Peel potatoes in lye peeler and rinse according to predetermined instructions. Trim as necessary. Keep submerged in water bath. Slice potatoes <math>5/16" \pm 1/16"</math> thick (<math>.75\text{ cm} \pm .15\text{ cm}</math>). Cut large potatoes (over <math>2"</math> or <math>5.08\text{ cm}</math> in diameter) in half before slicing, so that no slice is over <math>2"</math> in diameter. Keep potatoes submerged in antioxidant solution while not being processed. Steam blanch potato slices for 11 min or until just cooked but not overcooked. Cool potatoes immediately to 50°F (10°C) being careful to avoid damaging them. Drain potatoes thoroughly. Place <math>3\frac{1}{2}</math> lb (1589 g) of potatoes in <math>\frac{1}{2}</math> steam table aluminum pans and set aside until sauce is prepared.</p> <p>Blend dry ingredients in Hobart mixer on slow speed with flat beater. Gradually add water to form a smooth slurry. Transfer slurry to steam jacketed kettle, add butter, beat under low steam until slurry thickens, stirring constantly. Simmer 5 min. Turn off steam valve and blend in reconstituted milk and ground cheese. Run cold water through kettle jacket and cool sauce to 70°F stirring constantly. Add <math>1\frac{1}{2}</math> lb (681 g) of sauce to each pan of potatoes. Set aside for next step.</p>
Potatoes, white, fresh, (in season) peeled, sliced $3/8"$ (9.6 mm) thick, blanched Antioxidant compound Water, cold	35 lb  13 g/ml	15890 g  147 oz	4351 ml  341 g 57 g 2.2 g 681 g 1362 g 568 g 29 oz  858 ml

POTATOES AU GRATIN (cont.)

Ingredients	Weights	Measures	Method
Bread crumbs, dry	2 lb	908 g	Melt butter. Blend in crumbs.
Butter, melted	1 lb	454 g	Turn off heat. Add cheese and mix.
Cheese, cheddar, ground	1 lb	454 g	$\frac{1}{2}$ cup (118 ml) of mixture over each pan of potatoes. Cover. Refrigerate at 40°F (4°C).

MESS HALL PREPARATIONS: Bake at 325°F (162°C) for 30 minutes with cover on and 15 minutes with cover off, or until browned.

NOTE: 45 lb (20430 g) of white potatoes A.P. yields 35 lb (15890 g) peeled potatoes.

**PARSLEY BUTTERED POTATOES**

Yield: 100 Portions	Weights	Measures	Method
Potatoes, white, fresh (1st season), peeled Antioxidant Compound Water, cold	35 lb  13 g/gal	15890 g	<p>1. Peel potatoes in lye peeler and rinse according to predetermined instructions. Trim as necessary. Keep submerged in water bath. Cut large and medium size potatoes so that pieces <math>3 \frac{1}{2}</math> oz (85 g + 28 g) in weight result. Do not cut small potatoes. Keep submerged in water bath while not being processed. Blanch pieces for 20 min or until just cooked but not overcooked. Cool potatoes immediately to 50°F (10°C), being careful to avoid damaging them. Drain well. Place <math>\frac{1}{2}</math> lbs (2043 g) of potatoes in each <math>\frac{1}{2}</math> aluminum stem table pan. Set aside for next step.</p>
Water Butter, melted Salt Parsley (Paprika)	$1\frac{1}{2}$ lb $2\frac{1}{2}$ oz 6 oz	2 $\frac{1}{2}$ qt 681 g 71 g 170 g	<p>2. Dissolve salt in water. Divide water and butter equally over the panned potatoes - 8 oz (237 ml) water and 2<math>\frac{1}{2}</math> oz (63 g) butter per pan. Cover and refrigerate at 40°F (4°C). Place parsley in poly bags and refrigerate at 40°F (4°C).</p>

**MESS HALL PREPARATION:** Reheat for 45 minutes in convection oven with cover on.  
Sprinkle parsley (or paprika) as desired over potatoes before serving.

RISSOLE POTATOES

**Yield:** 100 Portions (6 oz)  
**Pan Size:** ½ Steam Table

Ingredients	Weights	Measures	Method
Potatoes, white, fresh, quartered $1\frac{1}{2}$ x $1\frac{1}{2}$ x 1 inch (38.1 mm x 38.1 mm x 25.4 mm)	35 lb	15890 g	<ol style="list-style-type: none"> <li>Steam potatoes until almost but not completely cooked (approx 10 min at 5 to 7 pounds pressure - <math>136 \times 10^3</math> Pa to <math>150 \times 10^3</math> Pa).</li> <li>Cool potatoes rapidly in a cold water bath to approx <math>70^\circ\text{F}</math> (<math>21.1^\circ\text{C}</math>).</li> <li>Drain potatoes and dry thoroughly.</li> <li>Fry in deep fat fryer at <math>375^\circ\text{F}</math> for 80 seconds.</li> <li>Sprinkle salt and pepper over potatoes.</li> <li>Place 4 lb 8 oz (2043 g) of Rissole Potatoes in each pan.</li> <li>Place lid on pans and seal. Tag with date of production. Each pan contains 17 portions of Rissole Potatoes.</li> <li>Freeze Rissole Potatoes to <math>0^\circ\text{F}</math> (<math>-18^\circ\text{C}</math>) and place in <math>0^\circ\text{F}</math> (<math>-18^\circ\text{C}</math>) storage.</li> </ol>
Salt Pepper, black	2 oz	56.7 g 1.8 g	

**NOTE:** 45 lb (20430 g) fresh white potatoes will yield 35 lb (15890 g) peeled potatoes.

DINING FACILITY INSTRUCTIONS:

Store in freezer box until ready for use. Reheat in convection oven at  $350^\circ\text{F}$  ( $176.7^\circ\text{C}$ ) for 1 hour with lid on. Then remove lid and finish heating in convection oven at  $350^\circ\text{F}$  until Rissole Potato temperature reaches  $165^\circ\text{F}$  ( $73.9^\circ\text{C}$ ) or approximately 30 minutes longer. Each pan will yield 17 portions.

**SCALLOPED POTATOES**

Yield: 100 Portions		Weights		Measures		Method
Ingredients						
Potatoes, white, fresh (in season), peeled, sliced 5/16" thick <u>±1/16"</u> (8 $\text{mm} \pm 1.6 \text{ mm}$ )	35 lb	15890 g				1. Peel potatoes in lye peeler and rinse according to predetermined instructions. Trim as necessary, keeping submerged in water bath. Slice potatoes 5/16" (.75 cm) $\pm$ 1/16" (.15 cm) thick. Cut large potatoes (over 2" diameter - 5.08 cm) in half before slicing, so that no slice is over 2" in diameter. Keep potatoes submerged in antioxidant solution while not being processed. Steam blanch potato slices for 11 min or until just cooked but not overcooked. Cool potatoes immediately to approx 50°F (10°C), being careful not to damage the potatoes. Drain thoroughly. Place 3-1/3 lb (1511 g) potatoes in $\frac{1}{2}$ steam table aluminum pans and set aside for sauce.
Antioxidant compound Water, cold			13 g/gal			2. Blend dry ingredients in Hobart mixer on low speed with flat beater. Gradually add water to form a smooth slurry. Transfer slurry to steam jacketed kettle. Add butter, heat under low steam until slurry thickens, constantly stirring. Simmer 5 min. Turn off steam valve and blend into sauce reconstituted milk solids. Run cold water through kettle jacket and cool sauce to 70°F (21°C) stirring constantly. Add 1-2/3 lb sauce (754 g) to each pan of potatoes. Cover. Refrigerate at 40°F (4°C).
Water			224 oz	6630 ml		
Chicken Soup and Gravy Base	11.1 oz	315 g				
Flour, pastry, sifted	11.9 oz	338 g				
Salt	1.2 oz	34 g				
Pepper, black		3.5 g				
Onion, granulated		3.5 g				
Butter,	20.1 oz	570 g				
Water		42 oz	1243 ml			
Dry Milk	30.4 oz	862 g				

**SCALLOPED POTATOES (cont.)**

**MESS HALL PREPARATION:** Bake covered 30 minutes and then uncovered 15 minutes.

**NOTE:** 1. 45 lbs (20430 g) white potatoes A.P. yield 35 lb (15890 g) peel potatoes.

2. Other types of milk may be used; see recipe card A-9.

**STEAMED SAUERKRAUT**

Ingredients	Weights	Measures	Method
Sauerkraut, canned Sugar, granulated Pepper, black Butter or margarine, melted	24 lb 12 oz 2 oz 4 oz	11237 g 57 g 2.3 g 11.3 g	4 No 10 can 1 tsp $\frac{1}{2}$ cup 118 ml
			1. Mix ingredients in a suitable pan. Place in steamer pan. 2. Cook at 5 lb pressure for 5 to 8 minutes or until product reaches 160°F (71°C).
			Each Portion: $\frac{1}{2}$ Cup (118 ml)

## FROZEN SPINACH

Q-G-3 CFFP  
 Yield: 100 Portions      Each Portion:  $\frac{1}{2}$  Cup (118 ml)

Ingredients	Weights	Measures	Method
Spinach, frozen	20 lb	9080 g	1. Defrost spinach. Place spinach in jet steamer; cook at 5 lb pressure (135 x 103 Pa) for 5 to 8 minutes or until just tender.
Butter or margarine, melted	1 lb	454 g    2 cups	474 ml    2. Season with melted butter or margarine; toss lightly. Garnish as desired.

**BUTTERED SPINACH WITH LEMON WEDGES**

CIPF

**Yield:** 100 Portions

Ingredients	Weights			Measures	Method
	20 lb	9080 g			
Spinach, frozen					1. Defrost spinach. Place in jet steamer. Cook at 5 lb pressure ( $135 \times 10^3$ Pa) for 5 to 8 minutes or until tender.
Butter or margarine, melted	1 lb	454 g	2 cups	474 ml	2. Season with melted butter or margarine. Toss lightly. Garnish as desired.

**NOTE:** Cut 12 lemons into 8 wedges each. Place on serving line as an optional item.

**BAKED HUBBARD SQUASH**

Q-61-CFFF

**Yield:** 100 Portions

**Yield:** 100 Portions  
**Weights**  
**Temperature:** 350°F oven (176°C)

Ingredients	Weights	Measures	Method
Squash, Hubbard	29 lb	13166 g	
			1. Cut squash in half; remove seeds. Cut into 4½ oz (128 g) pieces.
			2. Place squash in aluminum ½ steam table pans (4 lb 15 oz pan = 2238 g).
Shortening	1 lb	454 g	2½ cups
Salt	3 oz	85 g	4½ tbsp
Pepper, black		2.3 g	1 tsp
Sugar, brown	8 oz	227 g	1 cup
			3. Brush squash in each pan with shortening; sprinkle with salt, pepper and brown sugar. Cover pans and label.
			4. Chill at CFFF.

**NOTE:** 34 lb 8 oz (15663 g) Hubbard Squash A.P. will yield 29 lb (13166 g) squash.

**MESS HALL PREPARATION:** Bake 45 minutes in a convectional oven. Remove covers and bake until tender and lightly browned. Temperature should be 160°F (71°C).

## CREOLE SUMMER SQUASH

Q-62

Yield: 100 Portions				Batch Portion: 2/3 Cup (156 ml)			
Ingredients	Weights	Measures	Method	Ingredients	Weights	Measures	Method
Onions, chopped, dehydrated	6 oz	170 g					1. Rehydrate the onions in water for 10 minutes.
Water, hot (tap)	12 oz	340 g					2. Melt butter in steam kettle. Add onions. Mix well.
Butter	8 oz	227 g	1 cup				
Squash, frozen, summer, sliced	20 lb	9080 g	4-5 lb pkg				3. Add squash and water to steam kettle. Simmer about 15 minutes to thaw squash.
Water	16 oz	454 g	2 cups				
Tomatoes, canned crushed	6 lb 6 oz	2981 g	3 qt (1 No 10 cn)				4. Break up tomatoes in suitable container. Mix in seasonings. Add mix to steam kettle.
Salt	3 oz	8.5 g					5. Simmer for additional 15 minutes or until almost tender.
Sugar, granulated	3 oz	8.5 g					6. Place in aluminum $\frac{1}{2}$ steam table pans, (4 lb 10 oz pan - 2097 g). Label and freeze.
Pepper, black			1 tsp				
Pepper, cayenne			$\frac{1}{4}$ tsp				
Garlic powder			3/4 tsp				
			2.5 g				

**REFEAT INSTRUCTIONS:** Loosen covers slightly, leaving corners intact. Heat in jet steamer at 15 psi (205  $\times 10^3$  Pa) until product reaches 160°F (71°C) or about 1 hour.

BUTTERED SUCCOTASH

Q-G-3 CFFF

Yield: 100 Portions      Q-G-3 CFFF  
Each Portion:  $\frac{1}{2}$  Cup (118 ml)

Ingredients	Weights	Measures	Method
Succotash, frozen	20 lb	9080 g	1. Tap packages lightly to break up solid blocks. Place succotash in jet steamer, cook at 5 lb ( $136 \times 10^3$ Pa) for 5 to 8 minutes or until just tender.
Butter or margarine, melted	1 lb	454 g    2 cups    474 ml	2. Season with melted butter or margarine, toss lightly and garnish as desired.

GLAZED SWEET POTATOES  
Central Preparation

Yield: 100 Portions	Q67(2)	Weights	Measures	Method
Potatoes, sweet, canned in syrup, drained Butter or margarine	22½ lb (10215 g) 1 lb (454 g)	21 No. 2½ cans		Place 3 lb + 2 oz (1362 g ± 56 g) of drained sweet potatoes in a single layer in each aluminum 1/2 steam table pan. Pour an equal amount (2 oz) of butter (56 g) over potatoes in each pan. Reserve syrup for next step.
Sugar, brown Salt Cornstarch Syrup (Sweet Potato) or water	5 lb (2270 g) 1½ oz (43 g) 5 oz (142 g)	1 cup (237 ml) 2 qt (1896 ml)		Place syrup (or water in Hobart mixer bowl. Add brown sugar, salt, and cornstarch. Blend with wire whip. Transfer mixture to steam jacketed kettle at least 4-5 times the volume of the syrup mixture. (Syrup increases in volume 2-3 times when boiled). Bring to a boil, stirring constantly and simmer 5 minutes. Pour an equal quantity of syrup over each pan. Cover and refrigerate at 40°F (4°C).

Mess Hall Preparation: Bake in convection oven uncovered for 30 minutes.

SCALLOPED TOMATOES

<u>Yield:</u>	100 Portions	<u>Pan Size:</u>	Q-72 CFPF
<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>	<u>Method</u>
Bread, cut in $\frac{1}{2}$ inch cubes (12.7 mm) Butter or margarine, melted	1 lb, 8 oz (681 g) 8 oz (227 g)	3 qt (2844 mL) Finished 1 cup (237 mL)	1. Sauté bread cubes in butter or margarine. Or place bread cubes in a roasting pan. Pour melted butter or margarine over cubes; toss and bake in 400°F (204°C) oven about 10 minutes or until lightly browned. Set aside for use in Step 4.
Tomatoes, canned Salt Sugar, granulated Pepper, black	25 lb, 8 oz (11577 g) 2 oz (57 g) $\frac{1}{4}$ oz (397 g) 3.5 g	3 gal (11.37 L) (4 No. 10 can) 3 tbsp $1\frac{1}{2}$ tsp.	2. Combine tomatoes, salt, sugar and pepper. 3. Place tomato mixture in greased aluminum 1/2 steam table pan (5 lb, 4 oz (2384 g) pan. 4. Sprinkle sautéed bread cubes over tomatoes. 5. Cover, label and freeze.

NOTE: If desired, 8 oz ( $\frac{1}{2}$  cup) (237 mL) grated parmesan cheese may be sprinkled over sautéed bread cubes in Step 1.

Reheat Instructions: Loosen covers but do not remove. Place pans in steamer. Heat for 1 hour and 20 minutes or until product reaches 160°F (71°C).

STIMED TOMATOES

Yield: 100 Portions		Pan Size:		Q-73 CFPF	
Ingredients	Weights	Weights	Measures	Measures	Each Portion: 1/2 Cup (118 ml)
Onions, dehydrated, chopped Water, warm Butter or margarine	10 g 1 oz (28 g) 8 oz (227 g)		1 cup (237 ml)		1. Place onions in water. Let stand for 10 minutes. Drain excess water. Sauté onions in butter or margarine until light yellow.
Tomatoes, canned Sugar, granulated Salt Pepper, black	25 lb, 8 oz (11577 g) 14 oz (397 g) 3 oz (85 g) 2.3 g		3 gal (4 No. 10 can) (11.37 L) 2 cups (474 ml) 4½ tbsp 1 tsp		2. Add remaining ingredients; mix well. 3. Bring to a boil to blend flavors. 4. Place in aluminum 1/2 steam table pans. (5 lb, 4 oz (2384 g) pan) Label pans and freeze.

Reheat Instructions: Loosen lids of containers but do not remove. Place pans in steamer. Heat for 1 hour and 20 minutes or until product reaches 160°F (71°C).

CHEF'S SALAD

Yield: 100 Portions (2 Bags) Pan Size: Polyethylene Bag				Each Portion: 3/4 Cup (177 ml)	M-7-CFPF
Ingredients	Weights	Measures	Method		
Peppers, sweet, fresh, diced ( $\frac{1}{4}$ inch (6.4mm))	2 lb (908 g)		1. Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order:		
Celery, fresh, diced ( $\frac{1}{4}$ inch (6.4 mm))	3 lb (1362 g)		Diced pepper - 1 lb (454 g)		
Cabbage, fresh, shredded (1/8 inch (3.2 mm))	4 lb (1816 g)		Diced celery - 1½ lb (681 g)		
Lettuce, fresh, trimmed, coarsely cut (1 inch (25.4 mm) to 3 inch (76.2 mm))	6 lb (2724 g)		Shredded cabbage - 2 lb (908 g)		
Salami Bologna	1 lb (454 g) 1 lb (454 g)		Coarsely cut lettuce - 3 lb (1362 g)		
			2. Seal bags with twist tie and tag with date of production.		
			3. Place in chill storage (34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.		
			4. Remove casing. Use meat slicer to cut salami and bologna into thin strips $\frac{1}{4}$ inch (6.4 mm). Place strips of bologna and salami in polyethylene bag.		
			5. Seal bags with twist tie and tag with date of production. Place in chill storage (34°F (1.1°C) to 36°F (2.2°C) with bags stacked only several layers thick to avoid crushing.		
American Cheese Swiss cheese	1 lb (454 g) 1 lb (454 g)		6. Use meat slicer to cut American and Swiss cheese into thin strips $\frac{1}{4}$ inch (6.4 mm). Place strips of American and Swiss cheese in polyethylene bag.		
			7. Seal bags with twist tie and tag with date of production. Place in chill storage (34°F (1.1°C) to 36°F (2.2°C) with bags stacked only several layers thick to avoid crushing		

## CHEF'S SALAD (cont.)

Ingredients	Weight	Measures	Method
Tomatoes, fresh A.P.	6 lb, 8 oz (2951 g)		8. Distribute 6 lb, 8 oz (2951 g) of tomatoes, 2 bags of vegetables, 1 bag of bologna and salami strips, and 1 bag of American and Swiss cheese strips for each 100 portions.

NOTE: 1. Appropriate vegetables will have been dipped in antioxidant solution (Antioxidant Compound Food Service 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold (34°F (1.1°C) to 36°F (2.2°C)), and spun dry in centrifugal drier.

2. For highest quality it is recommended that the bagged vegetables, meat strips and cheese strips for the Chef's salad be distributed and consumed within 24 hours of preparation. The bagged vegetables, meat strips and cheese strips are not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS: Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Wash 6 lb, 8 oz tomatoes, remove stem end and blemishes. Then cut tomatoes into 6 lb (2724 g) of wedges. Just before serving combine the 2 bags of salad vegetables, 1 bag of meat strips, and 1 bag of cheese strips with the tomato wedges in a bowl or pan; and toss lightly. This will yield 100 portions.

EACH PORTION: 3/4 Cup (177 ml)

**GARDEN VEGETABLE SALAD**

M-19-CPP

Yield: 100 Portions (2 Bags)				Each Portion: 3/4 Cup (177 ml)
Ingredents	Weights	Measures	Method	
Carrots, fresh, sliced (1 in - 6.4 mm)	2 lb	908 g	1.	Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order:
Celery, fresh, sliced (1 in - 6.4 mm)	3 lb	1362 g		Sliced carrots - 1 lb (454 g)
Peppers, sweet, fresh diced (1 in - 6.4 mm)	2 lb	908 g		Sliced celery - 1½ lb (681 g)
Lettuce, fresh, trim- med, coarsely cut (1 in - 25.4 mm to 3 in - 76.2 mm)	7 lb	3178 g		Diced peppers - 1 lb (454 g)
				Coarsely cut lettuce - 3½ lb (1589 g)
			2.	Seal bags with twist tie and tag with date of production.
			3.	Place in chill storage - 34°F (1.1°C) to 36°F (2.2°C) - with bags stacked on sides in single layers to avoid crushing.

**NOTE:** 1. Appropriate vegetables will have been dipped in antioxidant solution - Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallon; (11.4 L) cold water - 34°F (1.1°C) to 36°F (2.2°C) - and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the Garden Vegetable Salad be distributed and consumed within 24 hours of preparation. The Garden Vegetable Salad is not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Just before serving, lightly toss the salad vegetables of each bag in a bowl or pan. This will yield 100 portions of Garden Vegetable Salad.

**LETTUCE SALAD**

M-32-CFFF

**Yield:** 100 Portions (2 Bags)  
**Pan Size:** Polyethylene Bag

Ingredients	Weights	Measures	Method
Lettuce, fresh, trimmed, coarsely cut [1 inch (25.4 mm) to 3 inch pieces (76.2 mm)]	10 lb 4.540 g		1. Place 5 lb (2270 g) lettuce in polyethylene bags. Each bag contains 50 portions Lettuce Salad. 2. Seal bag with twist tie and tag with date of production. 3. Place in chill storage (34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.

**NOTE:** 1. Lettuce will have been dipped in antioxidant solution (Antioxidant Compound Food Service 1 oz (28.4 g) dissolved in 3 (11.4 L) gallons cold [34°F (1.1°C) to 36°F (2.2°C) water, and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the Lettuce Salad be distributed and consumed within 24 hours of preparation. The Lettuce Salad is not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Each bag will yield 50 portions.

Each portion - 1 Cup (237 ml)

**LETTUCE AND TOMATO SALAD**

M-33-CRPF

Yield:	100 Portions (1 Bag)			Each Portion: 3 Slices Tomato; Lettuce Leaf
Pan Size:	Polyethylene Bag			
Ingredients	Weights	Measurements	Method	
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g		1. Place 4 lb (1816 g) lettuce in polyethylene bags. Each bag contains sufficient lettuce for 100 portions Lettuce and Tomato Salad. 2. Seal bag with twist tie and tag with date of production.
Tomatoes, fresh, A.P.	30 lb	13620 g		3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing. 4. Distribute 30 lb (13620 g) of tomatoes and 1 bag of lettuce leaves for each 100 portions Lettuce and Tomato Salad.

NOTE: 1. Lettuce will have been dipped in antioxidant solution - Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons cold, 34°F (1.1°C) to 36°F (2.2°C), water and spun dry in centrifugal dryer.  
 2. For highest quality it is recommended that the lettuce leaves for the Lettuce and Tomato Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Wash 30 lb (13620 g) tomatoes, remove stem end and blemishes. Then slice 30 lb (13620 g) tomatoes into  $\frac{1}{4}$  inch slices. Prepare individual salads by using lettuce leaves and sliced tomatoes. Each bag of lettuce leaves when combined with tomatoes as individual salads will yield 100 portions.

**RELISH TRAY**

**M-G-2-CPP**

Yield: 100 Portions (1 Bag)	Pan Size: Polyethylene Bag	Weights	Measures	Each Portion: Variable
Ingredients				Method
Radishes, fresh, trimmed	2 lb	908 g		1. Place appropriate amounts of vegetables for 100 portions in layers in polyethylene bag in the following order:
Celery, fresh, strips (4 in - 101.6 mm x ½ in - 12.7 mm)	2 lb	908 g		Trimmed radishes - 2 lb (908 g) Celery strips - 2 lb (908 g) Carrot strips - 2 lb (908 g) Lettuce leaves - 3 lb (1362 g)
Carrots, fresh, strips (4 in - 101.6 mm x ½ in - 12.7 mm)	2 lb	908 g		2. Seal bags with twist tie and tag with date of production.
Lettuce, fresh, trimmed, separate leaves	3 lb	1362 g		3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing.

NOTE: 1. Appropriate vegetables will have been dipped in antioxidant solution - Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C) - and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the bagged vegetables for the Relish Tray be distributed and consumed within 24 hours of preparation. The bagged vegetables are not to be used later than 4 days after production.

3. If desired, containers of green olives, unpitted ripe olives, dill pickles, mixed sweet pickles or sweet cucumber pickles may be sent to the Dining Facility for incorporating into Relish Tray.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Just before serving open bag of Relish Tray vegetables and gently slide vegetables onto serving tray, so that vegetables do not mix. One container of olives and one container of pickles may be added to Relish Tray; see NOTE 3 above. This will yield 100 portions.

## RELISH TRAY WITH LETTUCE AND TOMATO

M-G-2-1-CFPF

Yield:	100 Portions (1 Bag)	Pan Size:	Polyethylene Bag	Weights	Measures	Method
Ingredients						
Cucumbers, fresh, pared, sliced (1/8 in - 3.2 mm) Carrots, fresh, strips, 4 in (101.6 mm) by $\frac{1}{2}$ in (12.7 mm) Lettuce, fresh, trimmed separate leaves	3 lb 2 lb 3 lb	1362 g 908 g 1362 g				<p>1. Place appropriate amounts of vegetables for 100 portions in layers in polyethylene bag in the following order:</p> <ul style="list-style-type: none"> <li>sliced cucumbers - 3 lb (1362 g)</li> <li>carrot strips - 2 lb (908 g)</li> <li>lettuce leaves - 3 lb (1362 g)</li> </ul> <p>2. Seal bags with twist tie and tag with date of production.</p> <p>3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing.</p> <p>4. Distribute 5 lb (2270 g) tomatoes and 1 bag of vegetables for each 100 portions of Relish Tray with Lettuce and Tomato.</p>
Tomatoes, fresh, A.P.	5 lb	2270 g				

NOTE: 1. Appropriate vegetables will have been dipped in antioxidant solution - Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C) - and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the bagged vegetables for the Relish Tray with Lettuce and Tomato be distributed and consumed within 24 hours of preparation. The bagged vegetables are not to be used later than 4 days after production.

3. If desired, containers of green olives, unpitted ripe olives, dill pickles, mixed sweet pickles or sweet cucumber pickles may be sent to the Dining Facility for incorporating into Relish Tray.

DINING FACILITY INSTRUCTIONS: Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Just before serving open bag of Relish Tray vegetables and gently slide vegetables onto serving tray so that vegetables do not mix. Wash 5 lb (2270 g) tomatoes, remove stem end and blemishes. Then cut tomatoes into slices ( $\frac{1}{4}$  inch). Place tomato slices, overlapping 3/4 of each slice, in rows on serving tray. Olives and pickles may be added to Relish Tray with Lettuce and Tomato. See NOTE 3 above. This will yield 100 portions.

**SPROUT SALAD**

**Yield:** 100 Portions (2 Bags)  
**Pan Size:** Polyethylene Bag

Ingredients	Weights	Measures	Method
Radishes, fresh, sliced (1/8 in)	1 lb	454 g	1. Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order:
Cucumbers, fresh, pared, sliced (1/8 in)	3 lb	1362 g	sliced radishes - $\frac{1}{2}$ lb (227 g)
Peppers, sweet, fresh, diced ( $\frac{1}{8}$ in)	1 lb 8 oz	681 g	sliced cucumbers - $1\frac{1}{2}$ lb (681 g)
Onions, green, with tops, sliced ( $\frac{1}{4}$ in)	2 lb	908 g	diced peppers - 3/4 lb (341 g)
Lettuce, fresh, trimmed, coarsely cut (1 in to 3 in - 25.4 mm to 76.2 mm)	5 lb	2270 g	sliced green onions - 1 lb (454 g) with tops
			coarsely cut lettuce - $2\frac{1}{2}$ lb (1135 g).
			2. Seal bags with twist tie and tag with date of production.
			3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing.
Tomatoes, fresh, A.P.	5 lb 8 oz	2497 g	4. Distribute 5 lb 8 oz (2497 g) of vegetables for each 100 portions Spring Salad.

**NOTE:** 1. Appropriate vegetables will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C) and spun dry in a centrifugal dryer.

2. For highest quality it is recommended that the bagged vegetables for the Spring Salad be distributed and consumed within 24 hours of preparation. The bagged vegetables are not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Wash 5 lb 8 oz (2497 g) tomatoes, remove stem end and blemishes. Then cut tomatoes into 5 lb (2270 g) wedges. Just before serving, combine the 2 bags of salad vegetables with the tomato wedges in a bowl or pan, and toss lightly. This will yield 100 portions.

**TOSSSED GREEN SALAD**

**M-47-CPPF**

Yield: Pan Size:	100 Portions (2 Bags) Polyethylene Bag	Weights	Measures	Method Each Portion: 1 Cup (237 ml)
Ingredients				
Endive, fresh, trim- med, coarsely cut (1 in to 3 in)	2 lb	908 g		1. Place appropriate amounts of salad greens for 50 portions in layers in polyethylene bags in the following order:
Romaine, fresh, trim- med, coarsely cut (1 in to 3 in)	3 lb	1362 g		coarsely cut endive - 1 lb (454 g) coarsely cut romaine - 1½ lb (681 g) coarsely cut lettuce - 3 lb (1362 g).
Lettuce, fresh, trim- med, coarsely cut (1 in to 3 in)	6 lb	2724 g		2. Seal bags with twist tie and tag with date of production.

**3. Place in chill storage, 34°F (1.1°C)**

**to 36°F (2.2°C) with bags stacked on**

**sides in single layers to avoid**

**crushing.**

**NOTE: 1. Salad greens will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz dissolved in 3 gallons cold water, 34°F to 36°F (1.1°C to 2.2°C) and spun dry in centrifugal dryer.**

**2. For highest quality, it is recommended that the Tossed Green Salad be distributed and consumed within 24 hours of preparation. The Tossed Green Salad is not to be used later than 4 days after production.**

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production tag prior to use. See NOTE 2 above. Just before serving, lightly toss the salad greens of each bag in a bowl or pan. Each bag will yield 50 portions.

**TOSS ED VEGETABLE SALAD**

N-48-CPP

**Yield:** 100 Portions (2 Bags)  
**Pan Size:** Polyethylene Bag

**Each Portion:** 1 Cup (237 ml)

Ingredients	Weights	Measures	Method
Cabbage, fresh, shredded (1/8 in - 3.2 mm)	2 lb	908 g	1. Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order:
Celery, fresh, sliced (1/4 in - 6.4 mm)	3 lb	1362 g	shredded cabbage - 1 lb (454 g)
Cucumbers, fresh, pared, sliced (1/8 in - 3.2 mm)	3 lb	1362 g	sliced celery - 1½ lb (681 g)
Onions, dry, sliced (1/8 in - 3.2 mm)	2 lb	908 g	sliced cucumbers - 1½ lb (681 g)
Radishes, fresh, sliced (1/8 in - 3.2 mm)	1 lb	454 g	sliced onions - 1 lb (454 g)
Lettuce, fresh, trimmed, coarsely cut (1 in - 25.4 mm) to (3 in - 76.2 mm)	7 lb	3178 g	sliced radishes - ½ lb (227 g)
Tomatoes, fresh, A.P.	4 lb 8 oz	2043 g	coarsely cut lettuce - 3½ lb (1589 g).
			2. Seal bags with twist tie and tag with date of production.
			3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing.
			4. Distribute 4 lb 8 oz (2043 g) of tomatoes and 2 bags of vegetables for each 100 portions Tossed Vegetable Salad.

**NOTE:** 1. Appropriate vegetables will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz dissolved in 3 gallons (11.4 L) cold water, 34°F to 36°F (1.1°C to 2.2°C) and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the bagged vegetables for the Tossed Vegetable Salad be distributed and consumed within 24 hours of preparation. The bagged vegetables are not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production tag prior to use. See NOTE 2 above. Wash 4 lb 8 oz tomatoes, remove stem end and blemishes. Then cut tomatoes into 4 lb (1816 g) of wedges. Just before serving, combine the 2 bags of salad vegetables with the tomato wedges in a bowl or pan and toss lightly. This will yield 100 portions.

**TOSSED LETTUCE, CUCUMBER AND TOMATO SALAD**

M-46-CPPF

Yield:	100 Portions (2 bags)
Pan Size:	Polyethylene Bag

Ingredients	Weights	Measures	Method
Cucumbers, fresh, pared, sliced, (1/8 inch - 3.2 mm)	4 lb	1816 g	1. Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order: sliced cucumbers - 2 lb (908 g) sliced green onions - 4 oz (113 g) coarsely cut lettuce - 4 lb (1816 g).
Lettuce, fresh, trimed, coarsely cut (1 inch - 25.4 mm)	8 lb	3632 g	2. Seal bags with twist tie and tag with date of production.
Onions, green, sliced (1 inch - 6.4 mm)	8 oz	227 g	3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.
Tomatoes, fresh, A.P.	4 lb 8 oz	2043 g	4. Distribute 4 lb 8 oz (2043 g) tomatoes and 2 bags of vegetables for each 100 portions of Lettuce, Cucumber and Tomato Salad.

**NOTE:** 1. Appropriate vegetables will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C) and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the bagged vegetables for the Tossed Lettuce, Cucumber and Tomato Salad be distributed and consumed within 24 hours of preparation. The bagged vegetables are not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Wash 4 lb 8 oz (2043 g) of tomatoes, remove stem end and blemishes. Then cut tomatoes into 4 lb (1816 g) of wedges. Just before serving, combine the 2 bags of salad vegetables with the tomato wedges in a bowl or pan and toss lightly. This will yield 100 portions.

## COTTAGE CHEESE SALAD

M-12-CPP

Yield:	100 Portions (1 Bag)				Each Portion: $\frac{1}{4}$ Cup (59 ml)
Ingredients		Weights	Measures	Method	
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g		1. Place 4 lb (1816 g) lettuce in polyethylene bags. Each bag contains sufficient lettuce for 100 portions Cottage Cheese Salad.	
Cottage cheese	12 lb	5448 g	1½ gal	2. Seal bag with twist tie and tag with date of production. 3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.	

**NOTE:** 1. Lettuce will have been dipped in antioxidant solution - Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C), and spun dry in centrifugal dryer.

2. For highest quality it is recommended that the lettuce leaves for the Cottage Cheese Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production.

## DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C). See NOTE 2 above. Place  $\frac{1}{4}$  Cup (59 ml - One No 16 scoop) cottage cheese on each lettuce leaf per portion. Garnish each mound of cheese with paprika (2 tbsp per 100 portions).

## COTTAGE CHEESE AND APRICOT SALAD

**Yield:** 100 Portions (1 Bag)  
**Pan Size:** Polyethylene Bag

**Ingredients**

	Weights	Measures	
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g	

	Weights	Measures	
Apricots, canned, halves	13 lb 8 oz	6129 g	2 No 10 cn
Cottage cheese	12 lb	5448 g	1½ gal
			5.7 L

**NOTE:** 1. Lettuce will have been dipped in antioxidant solution, dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C), and spun dry in centrifugal dryer.

2. For highest quality, it is recommended that the lettuce leaves for the Cottage Cheese and Apricot Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production.

## DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C). See NOTE 2 above. Arrange 2 apricot halves on lettuce leaf. Place  $\frac{1}{4}$  cup (59 ml - 1 No 16 scoop) cottage cheese between apricot halves. Garnish with paprika (2 tbsp per 100 portions). This will yield 100 portions.

M-13-3-CFFF

**Yield:** 100 Portions (1 Bag)  
**Pan Size:** Polyethylene Bag

**Ingredients**

	Weights	Measures	
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g	

**Each Portion:**  $\frac{1}{4}$  Cup (59 ml) Cheese Plus 2 Apricot Halves

**Method**

1. Place 4 lb (1816 g) lettuce in polyethylene bags. Each bag contains

sufficient lettuce for 100 portions Cottage Cheese and Apricot Salad.

2. Seal bag with twist tie and tag with date of production.

3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing.

4. Distribute 1 bag of lettuce leaves, 2 No 10 cans of apricot halves and 12 lb (5448 g) of cottage cheese for each 100 portions.

**NOTE:** 1. Lettuce will have been dipped in antioxidant solution, Antioxidant Compound, Food Service, 1 oz (28.4 g)

dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C), and spun dry in

centrifugal dryer.

2. For highest quality, it is recommended that the lettuce leaves for the Cottage Cheese and Apricot

Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to

be used later than 4 days after production.

**COTTAGE CHEESE AND PEACH SALAD**

M-13-2-CFT

**Yield:** 100 Portions (1 Bag)  
**Pan Size:** Polyethylene Bag  
**Each Portion:**  $\frac{1}{2}$  Cup (59 ml) Cheese Plus  $\frac{1}{2}$  Peach Half

Ingredients	Weights	Measures	Method
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g	1. Place 4 lb (1816 g) lettuce in polyethylene bags. Each bag contains sufficient lettuce for 100 portions Cottage Cheese and Peach Salad. 2. Seal bag with twist tie and tag with date of production.
Peaches, canned, halves	13 lb 8 oz	6129 g	3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C), with bags stacked on sides in single layers to avoid crushing. 4. Distribute 1 bag of lettuce leaves, 2 No 10 cans of peach halves and 12 lb (5448 g) of cottage cheese for each 10 portions.
Cottage Cheese	12 lb	5448 g	1½ gal
			5.7 L

**NOTE:** 1. Lettuce will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C) and spun dry in centrifugal dryer.  
 2. For highest quality, it is recommended that the lettuce leaves for the Cottage Cheese and Peach Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C). See NOTE 2 above. Arrange peach half on lettuce leaf, hollow side up. Place  $\frac{1}{2}$  cup (59 ml - One No 16 scoop) cottage cheese in each peach hollow. Garnish with paprika (2 tbsp per 100 portions) This will yield 100 portions

PINEAPPLE CHEESE SALAD

M-13-4-CPP

Yield:	100 Portions (1 Bag)	Each Portion:			$\frac{1}{4}$ Cup (59ml) Cheese Plus 1 Pineapple Slice
Pan Size:	Polyethylene Bag	Weights	Measures		Method
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g			1. Place 4 lb (1816 g) lettuce in polyethylene bags. Each bag contains sufficient lettuce for 100 portions Pineapple Cheese Salad.
Pineapple, canned, slices	13 lb 8 oz	6129 g	2 No 10 oz		2. Seal bag with twist tie and tag with date of production.
Cottage cheese	12 lb	5448 g	1½ gal	5.7 L	3. Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.
					4. Distribute 1 bag of lettuce leaves, 2 No 10 cans of pineapple slices and 12 lb (5448 g) cottage cheese for each 100 portions.

**NOTE:** 1. Lettuce will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water, 34°F (1.1°C) to 36°F (2.2°C) and spun dry in a centrifugal dryer.

2. For highest quality it is recommended that the lettuce leaves for the Pineapple Cheese Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C). See NOTE 2 above. Arrange pineapple slice on lettuce leaf. Place  $\frac{1}{4}$  cup (59 ml) (1 No 16 scoop) cottage cheese on pineapple slice. Garnish with paprika (2 tbsp per 100 portions). This will yield 100 portions.

### BLUSHING PEAR SALAD

N-17-3-CFFF

Yield: 100 Portions (1 Bag)  
Pan Size: Polyethylene Bag

Ingredients	Weights	Measures	Method
Lettuce, fresh, trimmed, separate leaves	4 lb	1816 g	<ol style="list-style-type: none"> <li>Place 4 lb (1816 g) lettuce in polyethylene bags. Each bag contains sufficient lettuce for 100 portions of Blushing Pear Salad.</li> <li>Seal bag with twist tie and tag with date of production.</li> <li>Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.</li> </ol>
Pears, canned, halves	19 lb 14 oz	9023 g	<ol style="list-style-type: none"> <li>Distribute 1 bag of lettuce leaves, 3 cans of pears and 1 container red food coloring for each 100 portions of Blushing Pear Salad.</li> </ol>
Food Coloring, liquid, red			<ol style="list-style-type: none"> <li>1. Lettuce will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water (34°F - 1.1°C to 36°F - 2.2°C) and spun dry in centrifugal dryer.</li> <li>2. For highest quality, it is recommended that the lettuce leaves for the Blushing Pear Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production.</li> </ol>

NOTE: 1. Lettuce will have been dipped in antioxidant solution (Antioxidant Compound, Food Service, 1 oz (28.4 g) dissolved in 3 gallons (11.4 L) cold water (34°F - 1.1°C to 36°F - 2.2°C) and spun dry in centrifugal dryer.

- For highest quality, it is recommended that the lettuce leaves for the Blushing Pear Salad be distributed and consumed within 24 hours of preparation. The lettuce leaves are not to be used later than 4 days after production.

#### DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C). See NOTE 2 above. Just before serving, drain pears and brush round surface of pear halves with red color (3/4 tsp of red food coloring dissolved in 3 cups of cold water, approximately 40°F (4.4°C)). Serve on lettuce. This will yield 100 portions.

## FRUIT SALAD

M-17-2-CPPF

Yield: 100 Portions

Each Portion:  $\frac{1}{2}$  Cup (118 ml)

Ingredients	Weights	Measures	Method
Oranges, fresh, peeled	7 lb	3178 g	1. Distribute ingredients A.P. to Dining Facility and allow Dining Facility to prepare this product according to the directions that follow.
Pineapple, canned, chunks	6 lb 12 oz	3065 g 1 No 10 cn	2. Quarter and cut oranges into $\frac{1}{2}$ inch (12.7 mm) pieces. Remove all seeds.
Bananas, fresh, peeled, sliced ( $\frac{1}{4}$ inch)	4 lb	1816 g	3. Drain pineapple. Reserve juice for use in Step 7, Creamy Fruit Dressing.
Apples, fresh, eating unpared, cored, diced ( $\frac{1}{2}$ inch)	6 lb	2724 g	4. Combine all fruits and drain.
Grapefruit, canned	2 lb	908 g 2 No 303 cn	
Dates	1 lb	454 g	5. Cut dates into approx $\frac{1}{4}$ inch (6.4 mm) pieces.
Marshmallows, miniture	1 lb	454 g	6. Combine dates, marshmallows and fruits. Cover and refrigerate.
Creamy Fruit Dressing		2 $\frac{1}{2}$ qt 2.4 L	7. Prepare Creamy Fruit Dressing per the following recipe.
			8. Just before serving fold in Creamy

## CREAMY FRUIT DRESSING

M-56

Yield: 100 Portions - 1 gallon (3.8 L)

Ingredients	Weights	Measures	Method
Cornstarch	5 oz	142 g 3/4 cup	1. Combine cornstarch and water to form a smooth paste.
Water		177 ml	
Eggs, whole, slightly beaten	1 lb 8 oz	681 g 3 cups (15 eggs)	2. Add eggs; mix thoroughly. Set aside for use in Step 4.
Juice, lemon Juice, orange Juice, pineapple		2 cups 1 qt 1 qt (2/3 No 3 cyl cn)	3. Combine juice, salt and sugar. Heat to boiling point.
Salt		474 ml 946 ml 946 ml	4. Add gradually to egg mixture. Stir constantly.
Sugar, granulated	2 lb	908 g 4½ cups	5. Cook 5 minutes or until thickened. DO NOT BOIL.
		1066 ml	6. Cool, then cover and refrigerate.
			7. Stir well before using.

NOTE: 1. 3 lb (1362 g) lessons A.P. (1 dozen) will yield 2 cups (474 ml) juice.  
 2. One-fourth 32 oz (946 ml) can frozen (3 plus 1) concentrated orange juice plus 3 cups water will yield 1 qt (946 ml) orange juice.

## MIXED FRUIT SALAD

M-35-1-CPPF

Yield: 100 Portions

Ingredients	Weights	Measures	Each Portion: 1/3 to 1/2 Cup (79 ml to 118 ml)
Apricots, canned	10 lb 2 oz	4597 g	1½ No 10 cn
Grapefruit, canned	6 lb 4 oz	2837 g	12 No 303 cn
Pears, canned, slices	9 lb 15 oz	4512 g	1½ No 10 cn
Pineapple, canned, chunks	10 lb 2 oz	4597 g	1½ No 10 cn

NOTE: Optionally, any of the canned fruits may be replaced with any of the following fresh fruit:

E.P.	A.P.
-	6 lb 12 oz (3065 g)
-	9 lb (4086 g)
Cantaloupe, peeled and diced (1 inch)	7 lb 8 oz (3405 g)
Oranges, peeled, sectioned	7 lb 4 oz (3292 g)

Distribute fresh fruits A.P. to Dining Facility. Dining Facility will perform necessary operations of peeling, coring, dicing, slicing and sectioning.

## DINING FACILITY INSTRUCTIONS:

Combine any three fruits (see NOTE above), cover and refrigerate, no higher than 40°F (4.4°C). Just before serving, drain fruit. This will yield 100 portions.

CARROT AND RAISIN SALAD

M-5(2)-3-CFPF

Yield:	100 Portions (1 Bag)	Pan Size: Polyethylene Bag	Weights	Measures	Method	Each Portion: $\frac{1}{4}$ Cup (118 ml)
Ingredients						
Carrots, fresh, shredded (1/8 in - 3.2 mm)	10 lb	4540 g				
Milk, nonfat, dry, instantized	2½ oz	73.9 g	1½ cups	296 ml		
Water, chilled, 40°F (4.4°C)			1½ qt	1.2 L		
Salad dressing, chilled	2 lb 8 oz	1135 g				
Salt	1 oz	28.4 g				
Sugar, granulated	2 oz	56.5 g	¼ cup	59 ml		
Juice, lemon						
Raisins	3 lb	1362 g				

NOTE: 1. For highest quality it is recommended that the shredded carrots and Carrot and Raisin Salad dressing blend be consumed within 24 hours of production. The shredded carrots and Carrot and Raisin Salad dressing blend are not to be used later than 4 days after production.

Continued

CARROT AND RAISIN SALAD (cont.)

DINING FACILITY INSTRUCTIONS:

Store shredded carrots and Carrot and Raisin Salad dressing blend in chill box no higher than 40°F (4.4°C). Check date of production prior to use. See NOTE 1 above. Four hours before serving soak raisins in hot water (160°F - 71.1°C) for 30 minutes, drain, chill to 40°F (4.4°C) with cold water, and drain again. Combine with 1 bag of shredded carrots in stainless steel pan, mix, add 76 fluid ounces (2247 ml) of Carrot and Raisin Salad dressing blend, and toss lightly. Cover, store in chill box (40°F - 4.4°C) until ready to serve. This will yield 100 portions.

**SLICED CUCUMBER AND ONION SALAD**

M-15-CFPT

Yield:	100 Portions (2 Bags)	Pan Size: Polyethylene Bag			Batch Portion: $\frac{1}{2}$ Cup (118 ml)		
Ingredients		Weights	Measures			Method	
Cucumbers, fresh, pared, sliced (1/8 in - 3.2 mm)	20 lb	9080 g				1.	Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order: Sliced cucumbers - 10 lb (4540 g) Sliced onions - 3 lb (1362 g).
Onions, dry, sliced (1/8 in - 3.2 mm)	6 lb	2724 g				2.	Seal bags with twist tie and tag with date of production.
Sugar, granulated	1 lb 8 oz	681 g				3.	Place in chill storage, 34°F (1.1°C) to 36°F (2.2°C) with bags stacked on sides in single layers to avoid crushing.
Pepper, black		1.2 g				4.	Scale sugar, pepper and salt into polyethylene bag.
Salt	3 oz	88.7 g				5.	Seal bag with twist tie and identify with sliced cucumber and onion salad spice mix tag.
Vinegar, 50 grain			1½ qt	1.4 L		6.	Distribute sliced cucumber and onion salad spice mix, vinegar and 2 bags of vegetables to dining facility. These ingredients are sufficient for 100 portions of sliced cucumber and onion salad.

**NOTE:** For the highest quality, it is recommended that the bagged vegetables be distributed and consumed within 24 hours of production. The bagged vegetables are not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store bagged vegetables in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production prior to use. See NOTE above. Pour hours before serving, place 1 bag of sliced cucumber and onion spice mix, 1½ qt (1.4 L) vinegar and 3 cups (711 ml) of water in bowl. Stir with wire whip to dissolve sugar and salt; and pour over vegetables from 2 bags in pan. Stir lightly, cover and refrigerate (40°F). This will yield 100 portions of Slice Cucumber and Onion Salad.

## CABBAGE AND CARROT SLAW WITH CREAM DRESSING

M-9-3-CFFF

Ingredients	Weights	Measures	Method
Carrots, fresh, shredded [1/8 inch (3.2 mm)]	3 lb	1362 g	1. Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order: Shredded carrots - 1 lb 8 oz (681 g) Shredded cabbage - 5 lb (2270 g)
Cabbage, fresh, shredded [1/8 inch (3.2 mm)]	10 lb	4540 g	2. Seal bags with twist tie and tag with date of production.
Milk, nonfat, dry, instantized			3. Place in chill storage [34°F (1.1°C) to 36°F (2.2°C)] with bags stacked on sides in single layers to avoid crushing.
Water, chilled [40°F (4.4°C)]	3 1/4 oz	92 g	4. Reconstitute milk with water; add salad dressing, mustard, pepper, salt and sugar. Mix well.
Salad dressing [40°F (4.4°C)]			1 3/4 c (415 ml) 1 qt (946 ml)
Mustard, prepared	2 lb	908 g	
Pepper, black		28.4 g	2 tbsp
Salt		4.8 g	
Sugar, granulated	2 oz	56.7 g	
Vinegar, 50 grain, chilled [40°F (4.4°C)]	12 oz	341 g	
			1 c (237 ml)
			5. Add vinegar gradually until uniformly mixed (use mechanical mixer on low speed with wire whip).
			6. Pack the Cream Dressing Blend into $\frac{1}{2}$ gal (1.9 L) cartons [60 fluid ozs (1774 ml) of Dressing Blend per carton]. Place date of production on container and chill down to 40°F (4.4°C). Store in chill room 34°F (1.1°C) to 36°F (2.2°C). Distribute 2 bags of vegetables and 1 container of Cream Dressing Blend for each 100 portions.

Continued

CABBAGE AND CARROT SLAW WITH CREAM DRESSING (Cont.)

**NOTE:**

1. For highest quality it is recommended that the bagged vegetables and Cream Dressing Blend be distributed and consumed within 24 hours of production. The bagged vegetables and Cream Dressing Blend are not to be used later than 4 days after production.
2. 60 fluid ounces (1774 ml) of Cole Slaw Dressing (Federal Specification FF-M-131E) may be used in place of 60 fluid ounces (1774 ml) of Cream Dressing Blend for each 100 portions of Cabbage and Carrot Slaw.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production prior to use. See NOTE 1 above. Four hours before serving place 2 bags of vegetables in stainless steel pan and add 1 container [60 fluid ounces (1774 ml)] of Cream Dressing Blend. See NOTE 2 above. Mix well, cover and store in chill box until ready to serve. This will yield 100 portions of Cabbage and Carrot Slaw.

Each portion - 1/2 Cup (118 ml)

COLE SLAW WITH CREAM DRESSING (Cont.)

Ingredients	Weights	Measures	Method
Vinegar, 50 grain, chilled [40°F (4.4°C)]	1 c (237 ml)	7.	Distribute shredded cabbage and cream dressing blend to dining facility. Distribute 2 bags of shredded cabbage and 1 container of cream dressing blend for each 100 portions.

NOTE: 1. For highest quality it is recommended that the shredded cabbage and cream dressing blend be distributed and consumed within 24 hours of production. The shredded cabbage and cream dressing blend are not to be used later than 4 days after production.

2. 60 fluid ounces (1774 ml) of cole slaw dressing (Federal Specification EE-M-131F), may be used in place of 60 fluid ounces (1774 ml) of cream dressing blend for each 100 portions of cole slaw.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production prior to use. See NOTE 1 above. Four hours before serving place 2 bags of shredded cabbage in stainless steel pan and add 1 container [60 fluid ounces (1774 ml)] of cream dressing blend. See NOTE 2 above. Mix well, cover and store in chill box (40°F) until ready to serve. This will yield 100 portions of cole slaw.

Each portion - 1/2 Cup (118 ml)

## COLE SLAW WITH CREAM DRESSING

M-2-CPPF

Ingredients	Weights	Measures	Method
Cabbage, fresh, shredded [1/8 inch (3.2 mm)]	12 lb 5448 g		<p>1. Place 6 lb (2724 g) of shredded cabbage in polyethylene bags. Each bag will then have sufficient shredded cabbage for 50 portions of cole slaw.</p> <p>2. Seal bags with twist tie and tag with date of production.</p> <p>3. Place in chill storage [34°F (1.1°C) to 36°F (2.2°C)] with bags stacked on sides in single layers to avoid crushing.</p>
Milk, nonfat, dry, instantized Water, chilled [40°F (4.4°C)] Salad Dressing, chilled, [40°F (4.4°C)] Mustard, prepared Pepper, black Salt Sugar, granulated	3 1/4 oz 92 g	1 3/4 c (415 mL) 1 qt (946 mL) 2 tbsp	<p>4. Reconstitute milk with water; add salad dressing, mustard, pepper, salt and sugar. Mix well.</p>
Vinegar, 50 grain, chilled, [40°F (4.4°C)]	12 oz 341 g	1 c (237 mL)	<p>5. Add vinegar gradually until uniformly mixed (use mechanical mixer on low speed with wire whip).</p> <p>6. Pack the cream dressing blend into <math>\frac{1}{2}</math> gal (1.9 L) cartons (60 fluid ozs (1774 mL) of dressing blend per carton). Place date of production on container and chill down to 40°F (4.4°C). Store in chill room [34°F (1.1°C) to 36°F (2.2°C)].</p>

COLE SLAW WITH CREAM DRESSING (Cont.)

Ingredients	Weights	Measures	Method
Vinegar, 50 grain, chilled [400°F (4.4°C)]		1 c (237 ml)	7. Distribute shredded cabbage and cream dressing blend to dining facility. Distribute 2 bags of shredded cabbage and 1 container of cream dressing blend for each 100 portions.

NOTE: 1. For highest quality it is recommended that the shredded cabbage and cream dressing blend be distributed and consumed within 24 hours of production. The shredded cabbage and cream dressing blend are not to be used later than 4 days after production.

2. 60 fluid ounces (1774 ml) of cole slaw dressing (Federal Specification FF-M-131E) may be used in place of 60 fluid ounces (1774 ml) of cream dressing blend for each 100 portions of cole slaw.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production prior to use. See NOTE 1 above. Four hours before serving place 2 bags of shredded cabbage in stainless steel pan and add 1 container [60 fluid ounces (1774 ml)] of cream dressing blend. See NOTE 2 above. Mix well, cover and store in chill box (40°F) until ready to serve. This will yield 100 portions of cole slaw.

Each portion - 1/2 cup (118 ml)

WESSENLIE STEAM WITH CREAM DRESSING

M-9-2-CEPTE

Yield: 100 Portions (2 Bags)						Each Portion: 1/2 Cup (118 ml)
Pan Size: Polyethylene Bag						
Ingredients	Weights	Measures	Method			
Onions, dehydrated, minced Water	21 g	1½ oz (44 ml)	1. Rehydrate onions with water for approximately 20 minutes.			
Carrots, fresh, shredded [1/8 inch (3.2 mm)] Peppers, sweet, fresh, diced [1/4 inch (6.4 mm)] Cabbage, fresh, shredded [1/8 inch (3.2 mm)]	2 lb 1 lb 8 oz 10 lb	908 g 681 g 4540g	2. Place appropriate amounts of vegetables for 50 portions in layers in polyethylene bags in the following order: Shredded carrots - 1 lb (454 g) Diced pepper - 12 oz (341 g) Rehydrated minced onions - 32 g Shredded cabbage - 5 lb (2270 g)			
Milk, nonfat, dry, instantized Water, chilled [40°F (4.4°C)] Salad dressing, chilled [40°F (4.4°C)] Mustard, prepared Pepper, black Salt Sugar, granulated Vinegar, 50 grain, chilled [40°F (4.4°C)]	3½ oz 2 lb 1 oz 4.8 g 2 oz 12 oz	92 g 908 g 28.4 g 56.7 g 34.1 g 1 c (237 ml)	3. Seal bags with twist tie and tag with date of production. 4. Place in chill storage [34°F (1.1 to 36°F (2.2°C)] with bags stacked sides in single layers to avoid crushing.	5. Reconstitute milk with water, add salad dressing, mustard, pepper, salt and sugar. Mix well.	6. Add vinegar gradually until unit-formly mixed (use mechanical mixer on low speed with wire whip).	

VEGETABLE SLAW WITH CREAM DRESSING (Cont..)

Ingredients	Weights	Measures	Method
Vinegar, 50 grain, chilled [40°F (4.4°C)]		1 c (237 ml)	7. Pack the Cream Dressing Blend into 1/2 gallon (1.9 L) cartons [60 fluid ounces (1774 ml) of Dressing Blend per carton]. Place date of production on container and chill down to 40°F. Store in chill room [34°F (1.1°C) to 36°F (2.2°C)]. Distribute 2 bags of vegetables and 1 container of Cream Dressing Blend for each 100 portions.

**NOTE:**

1. For highest quality it is recommended that the bagged vegetables and Cream Dressing Blend be distributed and consumed within 24 hours of production. The bagged vegetables and Cream Dressing Blend are not to be used later than 4 days after production.
2. 60 fluid ounces (1774 ml) of Cole Slaw Dressing (Federal Specification EE-M-131E) may be used in place of 60 fluid ounces (1774 ml) of Cream Dressing Blend for each 100 portions of Vegetable Slaw.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production prior to use. See NOTE 1 above. Four hours before serving place 2 bags of vegetables in stainless steel pan and add 1 container [60 fluid ounces (1774 ml)] of Cream Dressing Blend. See NOTE 2 above. Mix well, cover and store in chill box until ready to serve. This will yield 100 portions of Vegetable Slaw.

Each portion - 1/2 Cup (118 ml)

## WALDORF SALAD

M-50-CFFF

**Yield:** 100 Portions (2 Bags)  
**Pan Size:** Polyethylene Bag

Ingredients	Weights	Measures	Method
Apples, fresh, eating, cored	14 lb	6356 g	1. Dice apples into 1/2 inch (12.7 mm) cubes.
Antioxidant Compound, Food Service	1 oz	28.4 g	2. Place diced apples into antioxidant solution for 4 minutes, drain, and spin dry in centrifugal dryer. Set aside for use in Step 4.
Water, cold			3. Place diced celery into antioxidant solution for 4 minutes, drain, and spin dry in centrifugal dryer.
Celery, fresh, diced [ $\frac{1}{4}$ inch (6.4 mm)]	5 lb	2270 g	
Walnuts, coarsely chopped [ $\frac{1}{4}$ inch]	1 lb	454 g	4. Place appropriate amounts of apples, celery and walnuts for 50 portions in layers in polyethylene bags in the following order: Diced apples - 7 lb (3178 g) Diced celery - $2\frac{1}{2}$ lb (1135 g) Chopped walnuts - $\frac{1}{2}$ lb (227 g)
			5. Seal bags with twist tie and tag with date of production. 6. Place in chill storage [ $34^{\circ}\text{F}$ ( $1.1^{\circ}\text{C}$ ) to $36^{\circ}\text{F}$ ( $2.2^{\circ}\text{C}$ )] with bags stacked on sides in single layers to avoid crushing.

WALDORF SALAD (cont.)

Ingredients	Weights	Measures	Method
Lemons Salad Dressing		3 Lemons 1½ qt (1.4 L)	7. Distribute 3 lemons, 1½ qt (1.4 L) salad dressing and 2 bags of Waldorf Salad for each 100 portions.

NOTE: 1. For highest quality it is recommended that the bagged apples, celery and walnuts for the Waldorf Salad be distributed and consumed within 2½ hours of preparation. The bagged apples, celery and walnuts are not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Just before serving prepare 1/2 cup (118 ml) lemon juice from lemons. Combine the lemon juice [1/2 cup (118 ml)] and salad dressing [1½ qt (1.4 L)] with 2 bags of apples, celery and walnuts in a bowl or pan; mix lightly. This will yield 100 portions.

Each portion - 1/2 Cup (118 ml)

MACARONI SALAD

**Yield:** Portions (5 Pans)  
**Pan Size:** 1/2 Steam Table

M-34-(2)-CFH

Each Portion: 2/3 Cup (158 ml)

Ingredients		Weights	Measures	Method
Macaroni	4 lb 5 oz	1816 g 142 g	4 gal (15.01L)	1. Add macaroni slowly to boiling salted water.
Water, boiling				2. Cook until tender (approx. 15 min).
				3. Drain. Wash with cold water spray; drain thoroughly. Place in mixing pan and chill to 40°F (4.4°C)
Onions, dehydrated, minced	2 oz	56.7 g	1/2 c (118 ml)	4. Rehydrate onions with water for approximately 20 minutes.
Water				
Celery, fresh, diced [1/4 inch (6.4 mm)]	4 lb	1816 g		5. Combine macaroni, onions, celery, parsley, peppers, pickles and pimientos. Mix lightly. Set aside in chill room at 34°F (1.1°C) to 36°F (2.2°C) for use in step 8.
Parsley, fresh, finely chopped [1/8 inch (3.2 mm)]	2½ oz	70.9 g		
Peppers, sweet, fresh, finely chopped [1/8 inch (3.2 mm)]	1 lb	454 g		
Pickles, cucumber, sweet, finely chopped [1/8 inch (3.2 mm)]	2 lb	908 g		
Pimientos, canned, drained, finely chopped [1/8 inch (3.2 mm)]	1 lb 5 oz	595 g		
Milk, nonfat, dry, instantized	6½ oz	184 g		6. Reconstitute by adding milk powder to chilled water while stirring.
Water, chilled [40°F (4.4°C)]				

**MACARONI SALAD (Cont.)**

Ingredients	Weights	Measures	Method
Salad Dressing, Chilled [40°F (4•4°C)]	2 lb	908 g	1 qt (946 ml)
Vinegar, chilled [40°F (4•4°C)]		1 c (237 mL)	7. Add pepper and mustard to vinegar. Stir well to mix. Blend in salad dressing. Add milk and blend well.
Mustard, ground	5•8 g		8. Pour over macaroni mixture; toss lightly to coat with dressing blend.
Pepper, black	2•4 g		9. Place 5 lb 6 oz (2440 g) of Macaroni Salad in each pan.
			10. Place lid on pans and seal. Tag with date of production. Each pan contains 20 portions of Macaroni Salad.
			11. Chill Macaroni Salad to 36°F (2•2°C) and place in chill room at 34°F (1•1°C) to 36°F (2•2°C).

**NOTE:** 1. For highest quality it is recommended that the Macaroni Salad be distributed and consumed within 24 hours of preparation. The Macaroni Salad is not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4•4°C) until ready for use. Check date of preparation for Macaroni Salad prior to use. See NOTE 1 above. Each pan will yield 20 portions.

Each portion - 2/3 Cup (158 mL)

POTATO SALAD

Yield: 100 Portions (5 Pans)				Pan Size: $\frac{1}{2}$ Steam Table				Each Portion: 2/3 Cup (158 ml)				M-hO-CFPP			
Ingredients		Weights		Measures		Method									
Potatoes, white, fresh, diced, $\frac{1}{2}$ in-12.7 mm)	20 lb	9080 g				1.	Steam potatoes until completely cooked but firm, approx 13 min at $\frac{1}{2}$ to 7 pounds pressure ( $136 \times 10^3$ Pa to $150 \times 10^3$ Pa).								
Celery, fresh, diced ( $\frac{1}{4}$ in - 6.4 mm)	4 lb	1816 g				2.	Cool potatoes rapidly in a cold water bath to approx 70°F (21.1°C). Drain potatoes and place in mixing pan. Chill potatoes to 40°F (4.4°C).								
Pickles, cucumber, sweet, finely chopped (1/8 in - 3.2 mm)	1 lb	454 g				3.	Add celery and pickles to potatoes. Mix lightly. Set aside for use in Step 5.								
Onions, dehydrated, minced	2 oz	56.7 g				4.	Rehydrate onions with water for approx 20 min.								
Water				$\frac{1}{2}$ cup	118 ml										
Salad oil				1 $\frac{1}{2}$ cups	355 ml	5.	Combine salad oil, vinegar, salad dressing, onions, salt and pepper. Stir well to mix. Add to potato mixture.								
Vinegar				3/4 cup	177 ml										
Salad dressing				2 qt	1.9 L	6.	Mix lightly in order to coat with dressing blend.								
Salt						7.	Place 6 lb (2724 g) of Potato Salad in each pan.								
Pepper, black															
						8.	Place lid on pans and seal. Tag with date of production. Each pan contains 20 portions of Potato Salad.								
						9.	Chill Potato Salad to 36°F (2.2°C) and place in chill room at 34°F (1.1°C) to 36°F (2.2°C)								

POTATO SALAD ( cont. )

**NOTE:**

1. 25 lb (11,350 g) fresh white potatoes A.P. will yield 20 lb (9080 g) peeled, diced and cooked potatoes.
2. For highest quality, it is recommended that the Potato Salad be distributed and consumed within 24 hours of preparation. The Potato Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of preparation for Potato Salad prior to use. See **NOTE 2** above. Serve. Each pan will yield 20 portions.

KIDNEY BEAN SALAD

**Yield:** 100 Portions (2 Containers)  
**Pan Size:** 11 qt (10.4 L) Spill-Proof Container

Ingredients	Weights	Measures	Method
Salad dressing		1½ qt	1.4 L
Salt	2 oz	56.7 g	
Pepper, black		7 g	
Vinegar, 50 grain chilled (40°F - 4.4°C)		1 cup	237 ml
Beans, kidney, canned	23 lb	10442 g	3-1/3 No 10 cm
Celery, fresh, sliced	3 lb		2.
( $\frac{1}{4}$ in - 6.4 mm)			Drain beans well.
Onions, dry, sliced	12 oz	341 g	3.
(1/8 in - 3.2 mm)			Pack kidney beans, celery, onions, sweet peppers and marinating dressing in Spill-Proof Container (Lincoln Mfg Co Lid-Gasket-Pan Set # 5965-18-4 SL) in the following manner. Add:
Peppers, sweet, fresh diced ( $\frac{1}{4}$ in - 6.4 mm)			drained kidney beans - 9 lb (4086 g) sliced celery - 1½ lb (681 g) sliced onions - 6 oz (170 g) diced sweet peppers - $\frac{1}{2}$ lb (227 g) sweet relish - 1 pt (473 ml)
Relish, pickle, sweet	2 lb	908 g	4.
		1 qt	To Spill-Proof Container. Mix well to obtain uniform mixture without crushing. Add 7/8 qt (827 ml) of marinating dres- sing and stir lightly to mix.
		946 ml	5.
			Cover with appropriate stack lid. Tc-8 with date of production.
			Place in chill room at 34°F (1.1°C) to 36°F (2.2°C) for at least 4 hours prior to serving.

KIDNEY BEAN SALAD (cont.)

**NOTE:**

1. For highest quality it is recommended that the Kidney Bean Salad be distributed and consumed within 24 hours of production. The Kidney Bean Salad is not to be used later than 4 days after production.
2. Optionally, the Kidney Bean Salad may be packed in dated  $\frac{1}{2}$ -gallon (1.9 L) cartons ( $6\frac{1}{2}$  cartons per 100 portions) in the following proportions:

drained kidney beans - 2 lb 14 oz (1305 g)  
sliced celery - 3-7/8 oz (110 g)  
sliced onions - 1 $\frac{1}{4}$  oz (432 g)  
diced sweet pepper - 1 $\frac{1}{4}$  oz (35.4 g)  
sweet relish - 2 $\frac{1}{2}$  fluid ounces (74 ml)  
marinating dressing - 9 fluid ounces (266 ml)

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production tag prior to use. See NOTE 1 above. Each 11-qt (10.4 L) Spill-Proof Container will yield 50 portions.

PICKLED BEET AND ONION SALAD

M-37-CPPF

Ingredients	Weights	Measures	Method
Beets, canned, sliced	26 lb	11,804 g 4 qt No 10 can	1. Drain beets; set aside for use in Step 4. Reserve liquid for use in Step 4.
Reserved liquid		3 qt 2 qt	2. Combine reserved liquid, vinegar, cinnamon, cloves, pepper, sugar and brown sugar.
Vinegar		7 g	3. Stir and bring to a boil; reduce heat and simmer 10 min. More water may be added to result in a final yield of 5-3/4 qt (5.5 L) of marinating sauce. Cool to room temperature, 70°F (21.1°C) to 80°F (26.7°C).
Cinnamon, ground		15 g	
Cloves, ground		4.8 g	
Pepper, black		454 g	
Sugar, granulated	1 lb	908 g	
Sugar, brown	2 lb		
Onions, dry, sliced (1/8 in - 3.2 mm)	2 lb 8 oz	1135 g	4. Pack sliced beets and marinating sauce in Spill-Proof Container (Lincoln Mfg Co Lid-Gasket-Pan Set #5965-18-4 SL) in the following manner:
			Add: Sliced beets - 8½ lb (3859 g) Sliced onions - 1½ lb (568 g) to Spill-Proof Container. Mix well to obtain uniform mixture without crushing. Add 2-7/8 qt (2.7 L) of marinating sauce and stir lightly to mix.
			6. Place in chill room at 34°F (1.1°C) to 36°F (2.2°C) for at least 4 hours prior to serving.

PICKLED BEET AND ONION SALAD (cont.)

NOTE: 1. For highest quality, it is recommended that the Pickled Beet and Onion Salad be distributed and consumed within 24 hours of production. The Pickled Beet and Onion Salad is not to be used later than 4 days after production.

2. Optionally, the Pickled Beet and Onion Salad may be packed in dated  $\frac{1}{2}$ -gallon (1.9 L) cartons (6 $\frac{1}{2}$  cartons per 100 portions) in the following proportions:

Sliced beets - 2-3/4 lb (1249 g)  
Sliced onions - 6 oz (170 g)  
Marinating sauce - 29 fluid oz (858 ml).

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production tag prior to use. See NOTE 1 above. Each 11 qt (10.4 L) Spill-Proof Container will yield 50 portions.

**THREE BEAN SALAD**

**M-45-CPPF**

**Yield:** 100 Portions (2 Containers)

**Pan Size:** 11 qt (10.4 L) Spill-Proof Container

Ingredients	Weights	Measures	Method
Sugar, granulated	2 lb	908 g 1½ qt 3 cups	1. Combine vinegar with sugar, salt and pepper. Add salad oil and mix (use mechanical mixer on low speed with wire whip). Set aside for use in Step 4.
Vinegar, 50 grain			
Salad oil			
Salt	2 oz	56.7 g 4.8 g	
Pepper, black			
Beans, kidney, canned	6 lb 4 oz	2838 g	2. Drain beans; rinse kidney beans and drain again.
Beans, wax, canned	6 lb 5 oz	2866 g	3. Pack kidney beans, wax beans, green beans, onions and marinating dressing in Spill-Proof container (Lincoln Mfg Co Lid-Gasket-Pan Set #5965-18-4 SL) in the following manner;
Beans, green, canned	6 lb 5 oz	2866 g	
Onions, dry, sliced (1/8 in - 3.2 mm)			
			Add drained kidney beans - 2 lb 13 oz (1277 g)
			Add drained wax beans - 1 lb 14 oz (851 g)
			Add drained green beans - 1 lb 14 oz (851 g)
			Add sliced onions - 10 oz (284 g) to Spill-Proof container. Mix well to obtain uniform mixture without crushing. Add 1½ qt (1.2 L) of marinating dressing and stir lightly to mix.
			4. Cover with appropriate stack lid. Tag with date of production.
			5. Place in chill room at 34°F (1.1°C) to 36°F (2.2°C) for at least 4 hours prior to serving.

THREE BEAN SALAD (cont.)

**NOTE:** 1. For highest quality, it is recommended that the Three Bean Salad be distributed and consumed within 24 hours of production. The Three Bean Salad is not to be used later than 4 days after production.

2. Optionally, the Three Bean Salad may be packed in dated  $\frac{1}{2}$ -gallon (1.9 L) cartons (4-1/6 cartons per 100 portions) in the following proportions:

drained kidney beans - 1 lb (454 g)  
drained wax beans - 11 oz (312 g)  
drained green beans - 11 oz (312 g)  
sliced onions - 4-3/4 oz (135 g)  
marinating dressing - 19 fluid ounces (562 ml).

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production tag prior to use. See NOTE 1 above. Each 11 quart (10.4 L) Spill-Proof container will yield 50 portions.

**GOLDEN GLOW SALAD**

**Yield:** 100 portions (6 pans)  
**Pan Size:**  $\frac{1}{4}$  Steam Table

Ingredients	Weights	Measures	Method
Dessert powder, gelatin, lemon Water, boiling	2 lb 8 oz  $\frac{1}{2}$ oz	3 qt 14.2 g	1. Dissolve gelatin in boiling water.
Salt			2. Add cold water 55°F (12.7°C) to 60°F (15.6°C) and vinegar; mix well.
Water, cold Vinegar, 50 grain		2 qt 1 cup	3. Pour 1 qt (946 ml) into each pan. Chill until slightly thickened at 58°F (14.4°C) to 60°F (15.6°C)
Carrots, fresh, shredded (1/8 in - 3.2 mm)	3 lb 8 oz	1589 g 3 qt	4. Chill until slightly thickened at approx 1 hour.
Pineapple, canned, crushed	6 lb 14 oz	3121 g 1 No 10 cm	5. Add 1 pint (473 ml) of shredded carrots and 1 pint of crushed pineapple to each pan; stir to distribute evenly. 6. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

**NOTE:** The Golden Glow Salad is not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready to use. Check date of production tag prior to use. See NOTE above. Cut each pan 4 by 4. Six pans will yield 96 portions.

JELLIED BANANA SALAD

Yield:	100 Portions (6 Pans)	M-22-CFPF		
Pan Size:	1/2 Steam Table	Each Portion: 1 Square		
Ingredients	Weights	Measures	Method	
Fruit cocktail, canned	13 lb, 8 oz (6129 g)	2 No. 10 can	1. Drain fruit; set aside for use in Step 6. Reserve juice for use in Step 3. Hold both drained fruit and juice in chilled environment until ready to use.	
Dessert powder, gelatin any fruit flavor Water, boiling Water, cold an Reserve juice Juice, lemon	3 lb (1362 g)  3 qt (2.8 L)  1½ gal (4.7 L) 3 cups (711 ml)		2. Dissolve gelatin in boiling water. 3. Add cold water (55°F (12.7°C) to 60°F (15.6°C)), reserve juice and lemon juice. Mix well. 4. Pour 1½ qt (1.4 L) into each pan. 5. Chill until slightly thickened (58°F (14.4°C) - 60°F (15.6°C) approx 1 hour). 6. Add 1 qt (946 ml) of fruit to gelatin in each pan; stir to distribute evenly. 7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).	

NOTE: 1. Use Juice, Lemon, Frozen, Concentrated. Reconstitute 1 part frozen concentrate with 3 parts water to obtain lemon juice.  
2. The Jellied Fruit Cocktail Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use.  
See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED CRANBERRY AND PINEAPPLE SALAD

Ingredients	Weights	Measures	Method
Cranberry sauce, canned jellied	7 lb (3178 g)	1 No. 10 can	1. Beat cranberry sauce until fairly smooth (use mechanical mixer on low speed with wire whip). Set aside for use in Step 2.
Dessert powder, gelatin, cherry	3 lb (1362 g)		2. Dissolve gelatin in boiling water. Add sauce; mix well.
Water, boiling		3 qt (2.8 L)	3. Add cold water (55°F (12.7°C) to 60°F (15.6°C)), juice and rind; mix well.
Water, cold		1 gal (3.8 L)	4. Pour 1/2 gal (1.9 L) mixture into each pan.
Juice, lemon		1 cup (237 ml)	
Lemon rind, grated	1/3 oz (9.4 g)		5. Chill until slightly thickened (58°F (14.4°C) - 60°F (15.6°C) approx 1 hour).
Pineapple, canned, crushed	6 lb, 13 oz (3093 g)	1 No. 10 can	6. Add 1/2 qt (473 ml) pineapple and 1/3 cup (79 ml) nuts to gelatin in each pan; stir to distribute evenly.
Nuts, coarsely chopped ( $\frac{1}{4}$ inch (6.4 mm))	8 oz (227 g)	2 cups (474 ml)	7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

NOTE: 1. Use juice, lemon, frozen concentrated. Reconstitute 1 part frozen concentrate with 3 parts water obtain lemon juice.  
 2. For coarsely chopped nuts, use either pecans, shelled unroasted, unsalted; or walnuts, English, shelled.  
 3. The Jellied Cranberry and Pineapple Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 3 above. Cut each pan  $\frac{1}{4}$  by  $\frac{1}{4}$ . Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED FLUFFY FRUIT SALAD

Ingredients	Yield: 100 Portions (6 Pans) Pan Size: 1/2 Steam Table	Weights	Measures	Method M-New-CFPF
Dessert powder, gelatin, lemon or lime	3 lb (1362 g)	3 qt (2.8 L) 3 cups (711 ml)		1. Dissolve gelatin in boiling water. 2. Add lemon juice, and crushed pineapple, and juice; mix well.
Water, boiling		2 No. 10 can		3. Pour 1½ qts (1.4 L) into each pan. 4. Chill until slightly thickened (58°F (14.4°C) - 60°F (15.6°C) approx 1 hour). Set aside for use in Step 8.
Lemon, juice				
Pineapple, canned, crushed	13 lb, 10 oz (6186 g)			
Water, cold		3 3/4 cups (889 ml)		5. Put cold water into mixer bowl; add top-ring, milk and sugar. Use mechanical mixer with wire whip, and whip at low speed, 3 minutes or until thoroughly blended. Scrape down bowl and continue whipping at low speed for 2 minutes more. Whip at high speed 5 to 10 minutes or until stiff peaks are formed. Cover and set aside in a chill box (40°F (4.4°C) for use in Step 9.
Topping, dessert and bakery products, dehydrated	1 lb (454 g)			
Milk, nonfat, dry		3 1/4 oz (92 g)		
Sugar, granulated	1 oz (28.1 g)			
Cherries, maraschino	1 lb, 12 oz (795 g)	1 28 oz (828 ml) jar		7. Drain cherries, cut in halves, and combine with walnuts. Mix well to get uniform distribution.
Walnuts, coarsely chopped (1/4 inch)	1 lb (454 g)	1 qt (946 ml)		8. Add 1 cup (237 ml) of mixture to each pan; stir to distribute evenly.
Cottage cheese	4 lb (181 g)	2 qt (1.9 L)		9. Fold 1 1/3 (315 ml) cups of cottage cheese and 3/4 qt (710 ml) of whipped topping into each pan.
				10. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

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continued

JELLIED FLUFFY FRUIT SALAD      (Continued Page 2)

Ingredients	Weights	Measures	Method
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NOTE: 1. Use juice, lemon, frozen, concentrated. Reconstitute 1 part frozen concentrate with 3 parts water to obtain lemon juice.  
2. Optionally 3 lb, 8 oz (1589 g) topping, dessert and bakery products, frozen may be used for all ingredients in Step 5. Defrost topping, in a chill box (40°F (4.4°C)), to a temperature of 40°F (4.4°C) to 50°F (10°C). Pour into a chilled bowl and whip at medium speed for 10 minutes or until stiff peaks are formed. Cover and set aside in a chill box (40°F (4.4°C)) for use in Step 9 above.  
3. The Jellied Fluffy Fruit Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 3 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED FRUIT SALAD

**Yield:** 100 Portions (6 Pans)  
**Pan Size:** 1/2 Steam Table

Ingredients	Weights	Measures	Method
Apricots, halved, canned	3 lb, 6 oz (1532 g)	1 No. 10 can	1. Drain apricots and set aside for use in Step 6 (120 oz (3402 g) drained weight). Reserve 56 oz (1666 ml) juice for use in Step 3.
Dessert powder, gelatin, orange flavor	3 lb (1362 g)		2. Dissolve gelatin in boiling water. Add cold water and reserved juice (55°F (12.7°C) to 60°F (15.6°C); mix well. Pour 1 1/2 qt (1.4 L) into each pan. Chill until slightly thickened (58°F (14.4°C) to 60°F (15.6°C) approx 1 hour.)
Water, boiling		3 qt (2.8 L)	
Water, cold and reserved juice		1 1/4 gal (4.7 L)	4. 5.
Apples, fresh, eating, unpared, diced	1 lb, 8 oz (681 g)	1 1/2 qt (1.4 L)	6. Peel and slice bananas, and dice apples (approx 15 minutes) before adding to gelatin solution. Add 20 oz (567 g) drained apricot halves, 5 oz (142 g) sliced bananas and 4 oz (113 g) diced apples to each pan; stir to distribute evenly with all banana slices and apple dices beneath surface of gelatin.
Bananas, fresh, peeled, sliced ( $\frac{1}{4}$ inch)	2 lb (908 g)	6 2/3 cups (1581 ml)	
Marshmallows, miniature	1 lb (454 g)		7. Top each pan with 1 1/2 cups (356 g) of marshmallows. 8. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C)

**NOTE:** 1. 2 lb (908 g) fresh eating apples A.P. will yield 1 lb 8 oz (681 g) unpared diced apples.  
 2. 3 lb (1362 g) fresh bananas A.P. will yield 2 lb (908 g) sliced bananas.  
 3. The Jellied Fruit Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use See NOTE 3 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED PINEAPPLE, PEAR AND BANANA SALAD

M-25-1-CFPF

Ingredients	Weights	Measures	Method
Pineapple, canned, chunks Pears, canned, slices	6 lb, 12 oz (3064 g) 6 lb, 10 oz (3007 g)	1 No. 10 can 1 No. 10 can	1. Drain pineapple chunks (65 oz (1843 g) drained weight) and pears (64 oz (1814 g) drained weight). Set aside for use in Step 6. Reserve juice (85 oz (2410 g)) for use in Step 3.
Dessert powder, gelatin, strawberry Water, boiling Water, cold and reserved juice	3 lb (1362 g)	3 qt (2.8 L) $1\frac{1}{4}$ gal (4.7 L)	2. Dissolve gelatin in boiling water. 3. Add cold water and reserved juice (55°F (12.7°C) to 60°F (15.6°C)); mix well. 4. Pour $1\frac{1}{2}$ qt (1.4 L) into each pan. 5. Chill until slightly thickened (58°F (14.4°C) to 60°F (15.6°C)) approx 1 hour.
Bananas, fresh, peeled, sliced ( $\frac{1}{4}$ inch (6.4 mm))	2 lb (908 g)	6 2/3 cups (1581 mL)	6. Peel and slice bananas (approx 15 minutes) before adding to gelatin solution. Add 10 oz (284 g) drained pineapple chunks, 10 oz sliced pears and 5 oz (142 g) sliced bananas to each pan; stir to distribute evenly with all banana slices beneath surface of gelatin.
Marshmallows, miniature	1 lb (454 g)		7. Top each pan with $1\frac{1}{2}$ cups (356 mL) of marshmallows. 8. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C)

NOTE: 1. The Jellied Pineapple, Pear and Banana Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. See NOTE 1 above. Cut each pan  $\frac{1}{4}$  by  $\frac{1}{4}$ . Six pans will yield 96 portions. EACH PORTION: 1 Square

JELLIED STRAWBERRY, PINEAPPLE AND BANANA SALAD

Yield:	100 Portions (6 Pans)		
Pan Size:	1/2 Steam Table	Weights	Measures
Dessert powder, gelatin, strawberry	3 lb (1362 g)	3 qt (2.8 L)	Method
Water, boiling		3 qt (2.8 L)	1. Dissolve gelatin in boiling water.
Water, cold	6 lb (2724 g)		2. Add cold water (55°F (12.7°C) to 60°F (15.6°C)), strawberries, pineapple and bananas (mashed approx 15 minutes prior to addition); mix well.
Strawberries, frozen, sliced, partially, thawed			3. Pour 1/2 gal (1.9 L) into each pan.
Pineapple, canned, crushed	3 lb, 6 oz (1532 g)	½ No. 10 can	4. Chill until slightly thickened (58°F (14.4°C) to 60°F (15.6°C) approx 1 hour.) Stir to distribute fruit particles uniformly.
Bananas, fresh, mashed	2 lb (908 g)		5. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

NOTE: 1. 3 lb (1362 g) fresh bananas will yield 2 lb (908 g) mashed bananas.  
2. The Jellied Strawberry, Pineapple and Banana Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED ORANGE AND PINEAPPLE SALAD

Yield: 100 Portions (6 Pans)				M-25-3-CFPF
Ingredient	Weights	Measures	Method	Pan Size: 1/2 Steam Table
Dessert powder, gelatin orange flavor	3 lb (1362 g)	3 qt (2.8 L) 1 32 oz can	1. Dissolve gelatin in boiling water. 2. Add cold water (55°F (12.7°C) to 60°F (15.6°C)), orange juice concentrate and crushed pineapple; mix well.	
Water, boiling			3. Pour 1 2/3 qt (1.6 L) into each pan.	
Orange juice, frozen, concentrated			4. Chill until slightly thickened (58°F (14.4°C) to 60°F (15.6°C)), approx 1 hour.	
Pineapple, canned, crushed	6 lb, 12 oz (3065 g)	1 No. 10 can		
Oranges, fresh, peeled, sliced ( $\frac{1}{4}$ inch)	6 lb (2724 g)		5. Peel and slice oranges, and then cut slices in half. 6. Add 1 lb (454 g) orange slices to each pan; stir to distribute evenly. 7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).	

NOTE: 1. The Jellied Orange and Pineapple Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 1 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED FRUIT COCKTAIL SALAD

M-26-CFPF

Ingredients	Weights	Measures	Method
Fruit Cocktail, canned	13 lb 8 oz 6129 g	2 No 10 cans	1. Drain fruit; set aside for use in Step 6. Reserve juice for use in Step 3. Hold both drained fruit and juice in chilled environ- ment until ready to use.
Dessert powder, gelatin, any fruit flavor Water, boiling Water, cold, and reserved juice Juice, lemon	3 lb 1362 g	3 qt (2.8L) $1\frac{1}{4}$ gal (4.7L) 3 cups (711 mL)	2. Dissolve gelatin in boiling water. 3. Add cold water [55°F (12.7°C) to 60°F (15.6°C)], reserve juice and lemon juice. Mix well. 4. Pour 1½ qt. (1.4 L) into each pan. Chill until slightly thickened [58°F (14.4°C) to 60°F (15.6°C), approximately 1 hour.] 5. Add 1 qt (946 mL) of fruit to gelatin in each pan; stir to distribute evenly. 6. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C). 7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

NOTE: 1. Use Juice, Lemon, Frozen, Concentrated. Reconstitute 1 part frozen concentrate with 3 parts water to obtain lemon juice.

2. The Jellied Fruit Cocktail Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

Each portion - 1 Square

JELLIED PEAR SALAD

Yield:	100 Portions (6 Pans)	M-27-CFPR		
Pan Size:	1/2 Steam Table			
Ingredients	Weights	Measures	Method	Each Portion: 1 Square
Pears, canned, slices Dessert powder, gelatin, lime. Water, boiling Water, cold and reserved juice	13 lb, 4 oz (6015 g) 3 lb (1362 g)  13 qt (2.8 L) $\frac{3}{4}$ gal (4.7 L)	2 No. 10 can  1 qt (2.8 L)	1. Drain pears. Reserve juice (84 oz (2484 mL)) for use in Step 3.  2. Dissolve gelatin in boiling water. 3. Add cold water and reserved juice 55°F (12.7°C) to 60°F (15.6°C); mix well. Pour 1 $\frac{1}{2}$ qt (1.4 L) into each pan. 5. Chill until slightly thickened 58°F (14.4°C) to 60°F (15.6°C), approx 1 hour. 6. Add 3/4 qt (710 mL) pears to gelatin in each pan; stir to distribute evenly. 7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).	

NOTE: 1. The Jellied Pear Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. See NOTE 1 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLED SPICED PEACH SALAD

Yield:	100 Portions (6 Pans)			Each Portion: 1 Square
Pan Size:	1/2 Steam Table			M-28-1-CFFF
Ingredients	Weights	Measures	Method	
Peaches, canned, slices	13 lb, 8 oz (6129 g)	1 qt (946 mL)	1. Combine all ingredients in steam-jacketed kettle. 2. Heat to boiling 212°F (100°C); reduce heat and simmer 5 minutes. 3. Remove from heat.	
Water	7 g			
Cinnamon, ground	2.5 g			
Nutmeg, ground	1.25 g			
Cloves, ground				
Dessert powder, gelatin, cherry	3 lb (1362 g)	1 gal (3.8 L)	4. Dissolve gelatin in hot peach mixture. 5. Add cold water 55°F (12.7°C) to 60°F (15.6°C); mix well. Additional water may be added to result in a final yield of 3 gal (11.4 L); stir well. 6. Pour $\frac{1}{2}$ gal (1.9 L) of mixture into each pan.	
Water, cold			7. Chill until slightly thickened (58°F (14.4°C) to 60°F (15.6°C) approx 1 hour. Stir to distribute evenly. 8. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).	

NOTE: 1. The Jellied Spiced Peach Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 1 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

EACH PORTION: 1 Square

JELLIED WALDORF SALAD

**Yield:** 100 portions (6 pans)  
**Pan Size:**  $\frac{1}{2}$  steam table

Ingredients	Weights	Measures	Method
Dessert powder, gelatin, lime	3 lb	1362 g	
Water, boiling		3 qt	2.8 L
Water, cold		1 qt	946 ml
			1. Dissolve gelatin in boiling water.
			2. Add cold water 55°F (12.7°C) to 60°F (15.6°C); mix well.
			3. Pour 1½ qt (1.4 L) into each pan.
			4. Chill until slightly thickened at 58°F (14.4°C) to 60°F (15.6°C).
			approx 1 hour.
Apples, fresh, eating, unpared, cored	4 lb 8 oz	2043 g	
Juice, lemon		2 cups	474 ml
Milk, nonfat, dry instantized	10 oz	284 g	
Water, chilled (40°F)		1½ qts	1.2 L
Celery, fresh, sliced ( $\frac{1}{8}$ in - 6.4 mm)	5 lb	2270 g	
Walnuts, coarsely chopped ( $\frac{1}{8}$ in - 6.4 mm)	1 lb 8 oz	681 g	
Salt	1 oz	28.4 g	
			7. Combine apples, celery milk, nuts and salt. Mix well to obtain uniform mixture without crushing.
			8. Add 1½ qt (1.4 L) mixture to gelatin in each pan; stir to distribute evenly.
			9. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

**NOTE:** 1. Use Juice, Lemon, Frozen, Concentrated. Reconstitute 1 part frozen concentrate with 3 parts water to obtain lemon juice.

2. The Jellied Waldorf Salad is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production. See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

**PERFECTION SALAD**

N-36-CFFF

**Yield:** 100 portions (6 pans)  
**Pan Size:**  $\frac{1}{2}$  steam table

Ingredients	Weights		Measures		Method
Dessert powder, gelatin, lemon	3 lb	1362 g	3 qt	2.8 L	1. Dissolve gelatin and salt in boiling water.
Water, boiling		14.2 g	1 gal	3.8 L	2. Add cold water 55°F (12.7°C) to 60°F (15.6°C) and vinegar; mix well.
Salt	$\frac{1}{2}$ oz		1 cup	237 ml	3. Pour 1 $\frac{1}{2}$ qt (1.4 L) into each pan.
Water, cold					4. Chill until slightly thickened at 58°F (14.4°C) to 60°F (15.6°C) approx 1 hour.
Vinegar, 50 grain					
Cabbage, fresh, shredded (1/8 in - 3.2 mm)	2 lb	908 g			5. Combine vegetables; mix well to obtain uniform distribution without crushing.
Carrots, fresh, chopped (1/8 in - 3.2 mm)	8 oz	227 g			6. Add 1 qt (946 ml) vegetables to gelatin in each pan; stir to distribute evenly.
Celery, fresh, diced ( $\frac{1}{4}$ in - 6.4 mm)	3 lb	1362 g			7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).
Peppers, sweet, fresh, chopped (1/8 in - 3.2 mm)	8 oz	227 g			
Pimientos, canned, drained, pieces ( $\frac{1}{4}$ in - 6.4 mm)	14 oz	397 g	$\frac{1}{2}$ No 2 can		

**NOTE:** The Perfection Salad is not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE above. Cut each pan  $\frac{1}{4}$  by  $\frac{1}{4}$ . Six pans will yield 96 portions.

## CHERRY GELATIN

J-7-2-CFPP

**Yield:** 100 portions (6 pans)  
**Pan Size:**  $\frac{1}{2}$  steam table

Ingredients	Weights	Measures	Method
Dessert powder, gelatin, Cherry Water, boiling	4 lb 8 oz 2043 g	1 1 gal	1. Dissolve gelatin in boiling water.
Water, cold		2 gal 7.6 L	2. Add cold water, 55°F to 60°F (12.7°C to 15.6°C); stir to mix well. 3. Pour 2 qt (1.9 L) into each pan. 4. Chill until slightly thickened at 58°F (14.4°C) to 60°F (15.6°C), approx 1 hour. 5. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

**NOTE:** 1. Optionally up to 50% of the cold water used in Step 2 above may be substituted with juice from canned pears, peaches, pineapple, apricot or fruit cocktail.  
 2. The cherry gelatin is not to be used later than 4 days after production.

## DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

RASPBERRY GELATIN

J-7-2-1-CFPF

Ingredients	Weights	Measures	Method
Dessert powder, gelatin, raspberry Water, boiling	4 lb 8 oz 2043 g	1 gal 3.8 L	1. Dissolve gelatin in boiling water.
Water, cold		2 gal 7.6 L	2. Add cold water, 55°F to 60°F (12.7°C to 15.6°C) stir to mix well. 3. Pour 2 qt (1.9 L) into each pan. 4. Chill until slightly thickened, 58°F to 60°F (14.4°C to 15.6°C), approx 1 hour. 5. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

NOTE: 1. Optionally up to 50% of the cold water used in Step 2 above may be substituted with juice from canned pears, peaches, pineapple, apricot or fruit cocktail.

2. The raspberry gelatin is not to be used later than 4 days after production.

DINING FACILITY INSTRUCTIONS:

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

STRAWBERRY GELATIN

J-7-CFPF

Yield: 100 portions (6 pans)  
Pan size:  $\frac{1}{2}$  steam table

Each Portion: 1 Square

Ingredients	Weights	Measures	Method
Peaches, canned slices		2 No 10 can	1. Drain fruit; set aside for use in Step 6. Reserve juice for use in Step 3.
Dessert powder, strawberry gelatin, strawberry	4 lb 8 oz	204.3 g	2. Dissolve gelatin in boiling water.
Water, boiling		1 gal	
Juice and water, cold		2 gal	3. Add cold liquids, 55°F to 60°F (12.7°C to 15.6°C); stir to mix well.
		7.6 L	4. Pour 2 qt (1.9 L) into each pan.
			5. Chill until slightly thickened, at 58°F (14.4°C) to 60°F (15.6°C), for approx 1 hour.
			6. Add 2 qt (1.9 L) of fruit to each pan; stir to distribute evenly.
			7. Cover, tag with date of production and place in refrigerator at 34°F (1.1°C) to 36°F (2.2°C).

NOTE: 1. Optionally, 2 No 10 can sliced pears, 2 No 10 can of pineapple chunks or 2 No 10 can of fruit cocktail may be substituted for canned peaches.  
2. The strawberry gelatin is not to be used later than 4 days after production.

**DINING FACILITY INSTRUCTIONS:**

Store in chill box no higher than 40°F (4.4°C) until ready for use. Check date of production tag prior to use. See NOTE 2 above. Cut each pan 4 by 4. Six pans will yield 96 portions.

## EGG WASH

### Ingredients:

2 eggs, whole, beaten  
 $\frac{1}{2}$  c (118.3 ml) milk, evaporated, undiluted

### Procedure:

Combine ingredients.

Yield - 1 cup

## CINNAMON SUGAR FILLING

### Ingredients:

$\frac{1}{4}$  oz (7.1 g) Cinnamon, ground  
1 lb (453.6 g) Sugar, brown

### Procedure:

Combine cinnamon and sugar. Sprinkle over dough as directed.

Yield - 2 cups

## SIRUP GLAZE

### Ingredients:

Corn Sirup	3/4 cup (177.4 ml)
Water	1/2 cup (118.3 ml)

### Procedure:

Combine ingredients. Bring to a boil, stirring constantly. Boil 5 minutes.

Yield - 1 cup

## STREUSSEL TOPPING

Follow directions on Recipe Card D-52 with the following exceptions:

1. Increase brown sugar to 3 lb (1.36 kg)
2. Increase butter to 3½ lb (1.59 kg)

## ORSA CAKE DOUGHNUTS

### Ingredients:

100 Servings

5 cans cake doughnut mix  
20 lb (9.07 kg) frying shortening (reusable)  
5 lb (2.27 kg) bread flour

### For variations:

(1) 1 oz (28.3 g) cinnamon  
2 lb (907.2 g) granulated sugar

Mix and coat on warm doughnuts.

(2) 2 lb (907.2 g) powdered sugar

Coat on warm doughnuts.

### Procedure:

1. Place contents of five number 10 cans of cake doughnut mix in mixing bowl, including soda from packets. Mix in soda for 1 minute. Add  $4\frac{1}{2}$  quarts (4.25 L) of water slowly while mixing on low speed. Dough temperature should be 80°F (26.7°C). When water is mixed in, mix on high speed for 3 minutes. Dough should be stringy like an over moistened bread dough and not homogeneous like a cake batter. When the machine is stopped, the dough should run slowly down the bowl. If the dough is more batter-like, add bread flour until the desired dough texture is obtained.
2. Flour the table liberally with bread flour. Place the dough on the flour. Flour the dough liberally. Fold it over on itself from each of four sides. Roll out to  $\frac{1}{2}$  to 5/8-inch (1.3 to 1.6 cm) in thickness. Cut with hand cutter. Allow to rest for 10 minutes. Fry one minute on each side. Before frying, doughnut rings should be able to be handled without sticking to the hands and without deforming excessively. If dough is too tacky and pulls apart, formulation does not have enough bread flour in it. Fry at 375°F (190.6°C).
3. Leftover pieces of dough should be wet enough to form together and roll out and cut once more, this time with minimum flouring. Leftover dough from the second cutting should be formed again and made into crullers or it can be remixed with the next batch of dough.

ORSA CAKE DOUGHNUTS (cont.)

4. After coating doughnuts as necessary with cinnamon sugar mixture or powdered sugar, place doughnuts in polyethylene bags no more than 2 dozen to a bag.
5. Do not refrigerate! Doughnuts stale rapidly at refrigerated temperatures. Doughnuts may be frozen on an emergency basis if serving time is to exceed six hours. In this case, freeze immediately on cooling. Thaw in 250°F (121.1°C) oven in covered container pan for fifteen minutes and serve immediately.

## APPLE COFFEE CAKE

Ingredients:

100 Servings

Dough: 1 can sweet dough mix  
28 oz (800.4 ml) warm water - 110°F (43.3°C)

Topping: 1 TB cinnamon, ground (5.1 g)  
1 tsp mace, ground (1.8 g)  
1 TB milk, nonfat, dry (7.0 g)  
3 lb sugar, granulated (1.36 kg)  
4½ oz starch, freeze-thaw stable (127.6 g)  
4 oz butter, melted (113.4 g)  
6 lb (2.72 kg) apples, canned, sliced (No 10 can)  
½ c (118.3 ml) egg wash (See Production Guide)

Procedure:

1. Prepare dough according to instructions under General Directions. After fermentation, divide dough into two portions weighing about 3 lb 2 oz (1.42 kg) each. Roll each piece into a rectangle about 18 x 25 inches (45.7 x 63.5 cm). Fit in greased sheet pans. Brush each with approximately ¼ c (59.2 ml) egg wash.
2. Proof at 90° to 100°F (32.2° to 37.8°C) until double in bulk (approximately 1/2 hour).
3. Mix dry ingredients for topping. Add butter and apples and mix well. Spread ½ the apple mixture over each dough sheet.
4. Bake approximately 35 minutes at 375°F (190.6°C).
5. Allow baked product to cool in sheet pans at room temperature. Immediately after cooling enclose sheet pans in plastic bags and freeze.
6. Product may be thawed at room temperature while in plastic bag.

Yield - 2 sheet pans

Each portion - 1 piece

## QUICK COFFEE CAKE

Ingredients:

100 Servings

2 cans yellow cake mix  
76 oz water (2 qt + 12 oz - 2.25 L)  
1 Recipe of Topping (Recipe Card D-13, Quick Coffee Cake)  
1 Recipe of Icing (Recipe Card D-13, Quick Coffee Cake)

Procedure:

1. Place contents of two number 10 cans of yellow cake mix in mixing bowl, including soda from packets. Mix on low speed 3 minutes to fully incorporate soda. Add  $\frac{1}{2}$  the required amount of water and mix 1 minute on low speed then 2 minutes on medium speed. Scrape down bowl and paddle. Mix 1 minute on low speed then 2 minutes on medium. Scale batter into 2 greased sheet pans, using approximately  $6\frac{1}{2}$  lbs (2.95 kg) batter per pan. Set aside for use in step 2.
2. Prepare topping as outlined in step 5 of Recipe Card D-13, Quick Coffee Cake. Sprinkle  $\frac{1}{2}$  the amount of topping (approximately 1 qt - 1.10 L) over the batter in each pan. Bake at  $365^{\circ}\text{F}$  ( $185^{\circ}\text{C}$ ) for approximately 30 minutes.
3. Prepare icing as outlined in step 8 of Recipe Card D-13, Quick Coffee Cake. Dribble  $\frac{1}{2}$  the icing (or about 2 cups - 473.2 ml) over each cake while still hot. Do not attempt to spread the icing with a spatula for the cake will crumble.
4. Allow the cakes to cool in sheet pans at room temperature. Immediately after cooling enclose sheet pans in polyethylene bags and freeze.
5. Product should be thawed at room temperature while in polyethylene while in polyethylene bag.

field - 2 sheet pans  
cut 9 x 6

Each portion - 1 piece

## FRENCH QUICK COFFEE CAKE

Ingredients:

100 Servings

2 cans yellow cake mix  
76 oz water (2 qt + 12 oz - 2.25 L)

1 Recipe of Topping (Recipe Card D-13, Quick Coffee Cake)  
1 Recipe of Icing (Recipe Card D-13, Quick Coffee Cake)

2 Tbsp ground nutmeg (11.4 g)  
2 lbs raisins (907.2 g)  
1½ lb chopped nuts (680.2 kg)

Procedure:

1. Follow procedure for preparation of batter as outlined in step 1 of production guide for Quick Coffee Cake; however, add the nutmeg to the cake mix while mixing on low speed to incorporate the soda. The raisins should be soaked in hot water for 10 minutes; drained, and cooled. Add the raisins and nuts to the batter prepared as directed above. Divide the batter into each of 2 greased sheet pans and set aside for use in step 2.
2. Refer to steps 2 through 5 on production guide for Quick Coffee Cake for directions on make-up, baking, freezing and thawing.

Yield - 2 sheet pans  
cut 9 x 6

Each portion - 1 piece

## GLAZED NUT COFFEE CAKE

Ingredients: 200 Servings

Dough: 3 cans sweet dough mix  
5 $\frac{1}{4}$  lbs warm water - 110°F (43.3°C) (2.48 L)

Topping: 2 TB Cinnamon, ground (10.2 g)  
2 Tsp Mace, ground (3.6 g)  
4 oz Milk, nonfat, dry (113.4 g)  
8 oz Flour, cake (226.8 g)  
6 lb 4 oz Sugar, granulated (2.83 Kg)  
1 lb 8 oz Butter, melted (680.2 g)  
2 c Water (473.2 ml)  
1 lb 8 oz Nuts, chopped (680.2 g)  
  
1 c Egg wash (See Production Guide) (236.6 ml)

### Procedure:

1. Prepare dough according to instructions under General Directions. After fermentation, divide dough into four pieces, each weighing 4 lb 12 oz (1.93 Kg). Round up dough. Let rest fifteen minutes.
2. Roll each piece into a rectangle about 16 x 25 inches (40.6 x 63.5 cm). Fit into greased pan. Dock dough with fork or docker. Brush each sheet with about 1/4 c (59.2 ml) egg wash.
3. Proof at 90° to 100°F (32.2° to 37.8°C) until double in bulk. (Approximately 1/2 hour).
4. Prepare topping by mixing dry ingredients together. Add butter and water and mix well. Blend in nuts. Spread each dough sheet with 1/4 of the glazed nut topping.
5. Bake at 375°F (190.6°C) 30 to 35 minutes.
6. Follow procedure for freezing and thawing as directed in steps 5 & 6 of Production Guide for Apple Coffee Cake.

Yield - 4 sheet pans

Each portion - 1 piece

## TWIST COFFEE CAKES

Ingredients:

100 Servings

Dough: 3 cans Sweet Dough Mix  
5 $\frac{1}{4}$  lbs warm water - 110°F (43.3°C) (2.48 L)  
 $\frac{1}{2}$  c (113.4 g) Butter, melted  
2 c (453.4 g) Cinnamon Sugar Filling (See Production Guide)  
4 c (604.8 g) Raisins, washed and drained  
1 c (236.6 ml) Egg Wash (See Production Guide)  
1 $\frac{1}{4}$  qt (1.42 L) Water Icing (Recipe Card D-49)

Procedure:

1. Prepare dough according to instructions under General Directions. After fermentation, divide dough into 4 pieces, each weighing 4 lbs 12 oz (1.93 Kg). Round up dough. Let rest 15 minutes.
2. Roll each piece of dough into a rectangle 9 x 30 inches (22.9 x 76.2 cm). Brush each sheet with about 1/8 cup (28.3 g) melted butter and sprinkle with 1/2 cup (113.4 g) Cinnamon Sugar Filling and 1 cup (151.2 g) washed raisins.
3. Fold each sheet of dough into 3 folds, 9 inches by 10 inches (22.9 x 25.4 cm).
4. Cut each folded piece of dough into 6 strips, each weighing about 13 oz (368.5 g). Slit each strip down the center to within 1 inch (2.54 cm) of the end.
5. Twist into a rope and form a circle. Place on greased sheet pans. Brush each twist ring with Egg Wash.
6. Proof at 90° to 100°F (32.2° to 37.8°C) until double in size.
7. Bake at 400°F (204.5°C) for 15 to 20 minutes.
8. Ice with Water Icing; using slightly less than 1/4 cup (56.7 g) of icing per twist ring.
9. Allow baked product to cool in sheet pans at room temperature. Wrap each twist ring with foil or plastic wrap and freeze.
10. Product may be thawed while wrapped, at room temperature.

Yield - 24 cakes

Each portion - 1/4 cake

## CINNAMON PECAN ROLLS

Ingredients:

100 Servings

3 Cans Sweet Dough Mix  
5 $\frac{1}{4}$  lbs Warm Water - 110°F (43.3°C) (2.48 L)  
 $\frac{1}{2}$  c (113.4 g) Butter, melted  
2 c (453.4 g) Cinnamon Sugar Filling (See Production Guide)  
1 c (236.6 ml) Egg Wash  
2 c (453.4 g) Butter, softened  
2 lb (907.2 g) Sugar, brown  
1 $\frac{1}{2}$  lb (680.2 g) Pecans, shelled, chopped

Procedure:

1. Prepare dough according to instructions under General Directions. After fermentation, divide dough into 4 pieces each weighing 4 lb 12 oz (1.93 Kg). Found up and let rest 15 minutes.
2. Roll each piece of dough into a rectangle about 14 x 40 inches (35.6 x 101.6 cm). Brush each sheet with about 1/8 cup (28.3 g) melted butter and sprinkle with 1/2 cup (113.4 g) cinnamon sugar filling.
3. Roll each sheeted dough piece to make a long slender roll. Elongate to 40 inches (101.6 cm). Slice each roll into 54 pieces.
4. Spread 4 sheet pans with 1/2 cup (113.4 g) softened butter. Sprinkle each with 1/2 cup (113.4 g) brown sugar and 6 ounces (170 g) of nuts.
5. Place rolls on sheet pans in rows 6 by 9.
6. Proof at 90° to 100°F (32.2° to 37.8°C) until double in bulk.
7. Bake at 400°F (204.5°C) approximately 15 minutes.
8. Invert pans onto another sheet pan as soon as removed from oven so nuts will be on top of rolls.
9. Freeze and thaw product as directed in steps 5 & 6 of Production Guide for Apple Coffee Cake.

Yield - 4 sheet pans

Each portion - 2 rolls

DANISH PASTRY, CHERRY OR DANISH PASTRY, PRUNE

Ingredients:

100 Servings

4 cans Sweet Dough Mix  
7 lbs war water - 110°F (43.3°C) (3.31 L)  
2 c (453.4 g) Butter, melted  
1 c (236.6 ml) Sirup glaze (See Production Guide)  
1 c (236.6 ml) Egg wash (See Production Guide)  
1 Recipe Cherry Filling (Recipe Card D-41) or Spice Prune  
Filling (Recipe Card D-44)  
6 c (1.36 Kg) Streussel Topping (See Production Guide)

Procedure:

1. Prepare dough according to instructions under General Directions. After fermentation, divide dough into 4 pieces each weighing about 6-1/4 lb (2.83 Kg).
2. Roll each dough piece into a rectangle about 1/2 inch (1.3 cm) thick. Brush melted butter over 2/3 of the top of each piece. Fold the 1/3 without the butter over the center 1/3. Fold the remaining 1/3 over the other 2 layers.
3. Reroll dough into another rectangle and repeat Step 2. Place folded dough on sheet pans, cover, and chill 1/2 hour.
4. Repeat steps 2 & 3 but do not chill again. Roll the dough into a rectangle 10 inches (25.4 cm) wide and about 3/4 inches (1.9 cm) thick. Cut each dough piece into 24 strips.
5. Roll each strip into a long slender rope. Coil each rope onto a greased sheet pan in rows 4 x 6. Brush with egg wash.
6. Proof at 90° to 100°F (32.2° to 37.8°C) until double in bulk (approximately 1/2 hour).
7. Bake at 400°F (204.5°C) approximately 15 minutes. Brush on sirup glaze while pastry is hot. Apply Cherry or Prune Filling with a pastry bag. Sprinkle approximately 1 TB (7.0 g) streussel topping over each roll.
8. Follow procedure for freezing and thawing as directed in steps 5 & 6 of Production Guide for Apple Coffee Cake.

Yield: 4 sheet pans

Each portion: 1 piece

## HOT CROSS BUNS

Ingredients: 100 Servings

3 cans sweet dough mix  
5 $\frac{1}{4}$  lb warm water - 110°F (43.3°C) (2.48 L)  
2 lb (907.2 g) raisins, washed and drained  
1/4 oz (7.1 g) nutmeg, ground  
1 oz (28.3 g) lemon rind, grated (optional)  
1/2 c (118.3 ml) egg wash (See Production Guide)  
1 c (236.6 ml) sirup glaze (See Production Guide)  
1 $\frac{1}{4}$  qt (1.42 L) water icing (recipe card D-49)

### Procedure:

1. To prepare dough, follow instructions under General Directions. Add the nutmeg and lemon rind to the dry sweet dough mix. Add the raisins after the water has been mixed into the dough. After fermentation, divide dough into 3 to 4 lb (1.36 to 1.81 Kg) pieces, round up and let rest 15 minutes.
2. Roll each dough piece into a long rope. Cut into 1 $\frac{1}{2}$  oz (42.5 g) pieces and roll into balls.
3. Place on greased pans in rows 6 x 9. Brush with egg wash.
4. Proof at 90° to 100°F (32.2 to 37.8°C) until double in size.
5. Bake at 400°F (204.5°C) 18 to 20 minutes.
6. Brush with hot sirup glaze immediately after removal from oven.
7. When cool, apply water icing. Use a pastry bag to form crosses on the buns.
8. Freeze and thaw according to directions in steps 5 and 6 of Production Guide for Apple Coffee Cake.

Yield - 4 sheet pans  
200 rolls

Each portion - 2 rolls

## KOLACHES

Ingredients: 100 Servings

2 cans sweet dough mix  
3-1/2 lb (0.66 L) warm water - 110°F (43.3°C) (1-3/4 qt)

1/4 c egg wash (59.2 ml) (See Production Guide)  
1 recipe fruit filling (Recipe card D-39, D-41, D-43, or D-44)

### Procedure:

1. Prepare dough as instructed under General Directions. Divide fermented dough into 4 equal portions. Round up and let rest 10 minutes.
2. Follow procedure for make-up and baking as outlined in Recipe Card D-27 (Kolaches), steps 7 through 13.
3. Allow baked product to cool in sheet pans at room temperature. Immediately after cooling inclose sheet pans in polyethylene bags and freeze.
4. Thaw product at room temperature while in polyethylene bag.

Yield - 4 sheet pans  
100 rolls

Each portion - 1 roll

## BISCUITS

Ingredients:

100 Servings

3 cans Biscuit Mix  
6 lb water (2.83L)

Procedure:

1. Place contents of 3 number 10 cans of Biscuit Mix in a mixing bowl, including soda from packets. Mix at low speed for 1 (one) minute to incorporate soda. Add all of the water at once and mix just until all ingredients are wet (approximately 20 seconds).
2. Roll dough out on a floured table to a thickness of 1/2 inch (1.3 cm). Cut with a 2-1/2 inch (6.4 cm) biscuit cutter. Place 9 x 6 on ungreased sheet pans.
3. Bake at 425°F (218.3°C) for approximately 15 minutes.
4. Cover with a clean cloth or towel to keep warm until served.

Yield - 4 sheet pans  
200 biscuits

Each portion - 2 Biscuits

## BLUEBERRY MUFFINS

Ingredients:

100 Servings

4 cans Yellow Cake Mix  
7 lbs (3.31 L) warm water  
8 lbs (3.63 Kg) blueberries, drained, canned or frozen  
8 oz (226.8 g) cake flour

Procedure:

1. Prepare cake mix according to "General Directions for Cakes" using only 7 lbs (3.31 L) warm water.
2. Fold in drained and floured blueberries.
3. Fill each greased or paper lined muffin cup 2/3 full.
4. Bake approximately 20 minutes at 360°F (182.2°C).
5. When cool, place in rows on sheet pans, inclose in polyethylene bag, and freeze. Thaw muffins while in plastic bag.

Yield - 17 dozen muffins

Each portion - 2 muffins

## BOSTON CREAM PIE

Ingredients:

100 Servings

4 cans Yellow Cake Mix  
9-1/2 lbs water (4.49 ...)  
2/3 Recipe Vanilla Cream Pudding (Recipe Card J-21)  
2 Recipes Chocolate Cover Frosting (Recipe Card G-42)

Procedure:

1. Prepare 4 (four) yellow sheet cakes according to "General Directions for Cakes."
2. Spread vanilla cream pudding equally over two sheet cakes. Cover each with a second layer.
3. Frost with Chocolate Cover Frosting.
4. Keep cake chilled before serving.

Yield - 2 layer cakes  
Cut 9 x 6

Each portion - 1 piece

## CHOCOLATE CAKE

Ingredients:

100 Servings

1 can Devil's Food Cake Mix  
1 can White Cake Mix  
4 lb 12 oz water (2.25 L)

Procedure:

Place the contents of both types of cake mixes into a mixing bowl, including soda from the packets. Follow procedure as stated under "General Directions for Cakes."

Yield: 2 sheet pans  
cut 9 x 6

Each portion: 1 piece

DEVIL'S FOOD CAKE,  
WHITE CAKE  
or  
YELLOW CAKE

100 Servings

Ingredients:

2 cans cake mix  
4 lb, 12 oz water (2.25 L)

Procedure:

Follow procedure as stated under "General Directions for Cakes."

Yield: 2 sheet pans  
cut 9x6

Each portion: 1 piece

## GINGERBREAD WITH LEMON SAUCE

100 SERVINGS

Ingredients:

2 cans 4 lb, 8 oz (2.13 L)	Gingerbread Mix Warm Water
3 3/4 qt (3.55 L)	Water, boiling
1 cup (236.6 ml)	Water, cold
7 oz (198.4 g)	Starch (Freeze-Thaw Stable)
4 lb (1.81 kg)	Sugar, granulated
1½ tsp (3.5 g)	Salt
8 oz (226.8 g)	Butter or margarine
2 cup (473.2 ml)	Juice, lemon
4 TB (56.6 g)	Lemon rind, grated (Optional)

Procedure:

Follow guide under General Directions for Cakes to prepare 2 sheet pans of gingerbread. Allow to cool, package, and freeze.

Prepare sauce by dissolving starch (Freeze-Thaw Stable, such as Col-Flo 67) in cold water. Add slowly to boiling water while stirring constantly. Add sugar and salt and cook until thickened, while stirring. Remove from heat and stir in remaining ingredients. Cool, then freeze in a covered container.

To use, thaw cake and sauce at room temperature. Pour sauce over cake and serve.

YIELD: 2 sheet pans  
Cut 9 x 6

Each portion: 1 piece

NOTE: 3 lb (1.36 kg) lemons A.P. (1 dozen) will yield 2 cups (473.2 ml) juice.

## LEMON CAKE

Ingredients:

100 Servings

2 cans Yellow Cake Mix  
4 lbs 12 oz water (2.25 L)  
2 oz (56.7 g) lemon flavoring

Procedure:

Add lemon flavoring to the water and follow procedure as stated under "General Directions for Cakes."

Yield - 2 sheet pans  
Cut 9 x 6

Each portion - 1 piece

## MARBLE CAKE

Ingredients:

100 Servings

1 can Devil's Food Cake Mix  
38 oz (1.13 L) water  
1 can Yellow Cake Mix  
38 oz (1.13 L) water

Procedure:

1. Prepare each cake batter in a separate mixing bowl as instructed in "General Directions for Cakes."
2. Pour half Devils Food and half of the Yellow Cake batter into each sheet pan. Swirl the batter with a knife to obtain a marbled design.
3. Bake and store according to instructions in "General Directions for Cakes."

Yield - 2 sheet pans  
Cut 9 x 6

Each portion - 1 piece

## ORANGE CAKE

Ingredients:

100 Servings

2 cans Yellow Cake Mix  
4 lb 12 oz (2.25 L) water  
Grated rind from 6 oranges

Procedure:

Follow instructions under "General Directions for Cakes"  
adding the grated orange rind to the cake batter.

Yield - 2 sheet pans  
Cut 9 x 6

Each portion - 1 piece

## PEANUT BUTTER CAKE

Ingredients: 100 Servings

2 cans Yellow Cake Mix  
4 lb 12 oz (2.25 L) water  
 $2\frac{1}{2}$  lb peanut butter (1.14 Kg)

### Procedure:

Prepare yellow cake mix according to "General Directions for Cakes." Add the peanut butter with the second addition of water.

Yield - 2 sheet pans  
Cut 9 x 6

Each portion - 1 piece

## PINEAPPLE UPSIDE DOWN CAKE

Ingredients:

100 Servings

2 cans Yellow Cake Mix  
4 lb 12 oz (2.25 L) water  
2 No. 10 cans Pineapple, drained  
1 lb 8 oz (680.2 g) butter  
3 lb (1.36 Kg) brown sugar

Procedure:

1. Beat butter and sugar for 5 minutes on medium speed. Spread half of this mixture over the bottom of each of 2 sheet pans. Place the drained pineapple evenly over the sugar mixture in each pan.

2. Prepare the cake batter according to instructions in "General Directions for Cakes." Pour half of the batter over fruit in each pan. Bake and store according to General Directions.

Yield - 2 sheet pans  
Cut 9 x 6

Each portion - 1 piece

## FILLED SHORTCAKE

Ingredients:

100 Servings

2 cans Biscuit Mix  
1 lb (453.6 g) sugar  
4 lb (1.89 L) water  
1 lb (453.6 g) butter, melted  
20 lbs (10.07 Kg) Fruit, fresh or frozen, mashed  
1 Recipe Whipped Topping (Recipe Card K-16)

Procedure:

1. Combine sugar with biscuit mix. Prepare dough according to step 1 of Production Guide for Biscuits.
2. Divide dough into 2 equal portions. Roll each portion to 3/8 inch (1.0 cm) thickness on a floured table. Brush one portion of the dough with butter, cover with the other rolled out portion. Cut with 2 1/2 inch (6.4 cm) biscuit cutter.
3. Place biscuits 6 x 9 on ungreased sheet pans. Brush top of biscuits with remaining butter. Bake 15 minutes at 425°F (218.3°C).
4. Split biscuits while hot. Place fruit between halves and on top of biscuits.
5. Top each biscuit with 2 to 3 TB (14.2 to 21.3 g) of Whipped Topping.
6. The filled shortcake should be served soon after preparation to prevent the biscuit from becoming soggy.

PIE CRUST

100 Portions

Follow procedure in Recipe Card I-1 with the following exceptions:

1. Substitute pastry flour for the amount of Hard Wheat Flour required.
2. Increase shortening to 7 lb (3.18 kg).
3. Decrease water to 40 oz (1.18 L).
4. Divide dough into 8 oz (226.8 g) pieces. Chill about 1 hour before rolling.

Yield: 17 2-crust pies

CHERRY PIE

100 Servings

Ingredients:

Use ingredients listed on Recipe Card I-22 with the following exceptions:

- a. Reduce cherries to 3 No. 10 cans.
- b. Substitute 1 lb (453.6 g) freeze-thaw stable starch such as Col-Flo-67 for cornstarch.
- c. Increase cherry juice to 3 qt (2.84 L). If necessary use water to obtain the required amount of liquid.
- d. Prepare crust according to production guide.

Procedure:

Follow steps outlined in Recipe Card I-22, for preparation and baking. Freeze and thaw according to General Directions for Pies.

YIELD: 17 pies  
cut in 6 wedges

Each portion: 1/6 pie

CHOCOLATE DROP COOKIES

100 Servings

Follow directions in Recipe Card H-12 with the following exceptions:

- 1) Reduce water to 2 cups (473.2 ml).
- 2) Substitute 4 lb (1.81 kg) pastry flour for an equal amount of soft wheat flour required.

YIELD: 8 sheet pans

Each portion: 2 cookies

APPROX: 200 cookies

**COCONUT DROP COOKIES**

**100 Servings**

Follow directions on Recipe Card H-15-2 with the following exceptions:

1. Use pastry flour in place of soft wheat flour.
2. Cream together total amount of sugar, sirup, soda, shortening, salt, eggs and vanilla for 3 minutes.
3. Sift flour with dry milk. Add along with water to creamed mixture. Mix on low speed only until ingredients are combined.

**YIELD:** 6 sheet pans  
Approx. 200 cookies

**Each portion:** 2 cookies

## OATMEAL COOKIES

Ingredients: 100 Servings

2 cans Oatmeal Cookie Mix  
2 c water (473.2 ml)

### Procedure:

1. Place contents of 2 No 10 cans of oatmeal cookie mix in mixing bowl, including soda from the packets. Mix in soda for 1 minute on low speed. Add water and mix 1 minute on low speed.
2. Divide dough into 10 pieces, each weighing about 1 lb (453.6 g). Form each piece into a roll and cut into 20 slices.
3. Place cookie dough in rows 5 x 7 on greased pans. Bake approximately 12 minutes at 375°F (190.6°C). Remove from pans while warm.
4. Store cookies according to General Directions.

Yield - 6 sheet pans

Each portion - 2 cookies

## BROWNIES, CHOCOLATE OR BUTTERSCOTCH

Ingredients:

100 Servings

3 cans	-	Brownie Mix
48 oz (1.42 L)	-	Water
2½ qt (2.04 kg)	-	Nuts, chopped (optional)

Procedure:

1. Place contents of 3 No 10 cans of brownie mix, including soda from the packets, into a mixing bowl. Mix in soda for 1 minute.
2. Add water and mix on low speed for 1 minute. Scrape bowl. Mix on medium speed 2 minutes then mix in nuts.
3. Spread approximately 9 lb (4.08 kg) of batter into each greased sheet pan.
4. Bake approximately 20 minutes at 350°F (176.7°C).
5. Cool. Inclose in plastic bag and freeze. Let thaw at room temperature.

Cake-type brownies - increase water to 84 oz (2.49 L)

Yield - 2 sheet pans  
cut 9 x 6

Each portion - 1 brownie

## HOT CLOVERLEAF ROLLS

Ingredients:

100 Servings

3 cans Bread and Roll Mix  
7 lb 2 oz (3.43 L) warm water, (110°F - 43.3°C)  
 $\frac{1}{2}$  lb (226.7 g) butter, melted

Procedure:

1. Prepare dough as outlined in steps 1-3 of General Directions for use of Bread and Roll Mix.
2. Divide each  $1\frac{1}{2}$  oz (42.5 g) dough piece into thirds. Shape each third into a ball by rolling with a circular motion.
3. Place 3 dough balls into each greased muffin cup. Brush with melted butter.
4. Proof at 90°F (32.2°C) until double in size.
5. Bake at 400°F (204.5°C) for 15 to 20 minutes. Brush with melted butter.

Yield - 17 muffin pans  
200 rolls

Each portion - 2 rolls

## HOT DINNER ROLLS

Ingredients:

100 Servings

3 cans Bread and Roll Mix  
7 lb 2 oz (3.43 L) warm water (110°F - 43.3°C)  
 $\frac{1}{2}$  lb (226.7 g) butter, melted

Procedure:

1. Prepare dough as outlined in steps 1-3 of General Directions for use of Bread and Roll Mix.
2. Shape each  $1\frac{1}{2}$  oz (42.5 g) dough piece into a ball by rolling with a circular motion.
3. Place on greased sheet pans in rows 6 x 9. Brush with melted butter.
4. Proof at 90°F (32.2°C) until double in size.
5. Bake at 400°F (204.5°C) for 15 to 20 minutes. Brush with melted butter.

Yield - 4 sheet pans  
200 rolls

Each portion - 2 rolls

## PARKERHOUSE ROLLS

### Ingredients:

100 Servings

3 cans Bread and Roll Mix  
7 lb 2 oz (3+3 L) warm water (110°F - 43.3°C)  
 $\frac{1}{2}$  lb butter (226.7 g), melted

### Procedure:

1. Prepare dough as outlined in steps 1-3 of General Directions for Use of Bread and Roll Mix.
2. Make up according to directions on Recipe Card D-G-6, variation #5.
3. Proof at 90°F (32.2°C) until double in size.
4. Bake at 400°F (204.5°C) for 15-20 minutes. Brush with melted butter.

Yield - 4 sheet pans  
200 rolls

Each portion - 2 rolls